

TARANTELLA

NAME:	<i>CAMPANIA GRECO LGT FRIZZANTE</i>
GRAPE VARIETY:	<i>GRECO 100%</i>
VINEYARD:	<i>ALTAVILLA IRPINA</i>
SOIL:	<i>VOLCANIC CLAY, RICH IN MINERALS</i>
EXPOSURE:	<i>SOUTH EAST</i>
ALTITUDE:	<i>450 M S.N.M.</i>
PLANTING DENSITY:	<i>4000 VINES PER HECTARE</i>
CULTIVATION SYSTEM:	<i>TRELLISING WITH GUYOT PRUNING</i>
VINE AGE:	<i>APPROX. 8 YEARS</i>
YIELD PER HECTARE:	<i>APPROX. 60 QUINTALS</i>
HARVEST PERIOD:	<i>END OF THE FIRST DECADE OF OCTOBER</i>
WINEMAKING TECHNIQUE:	<i>ULTRA SOFT CRUSHING OF THE WHOLE GRAPES, WINE MADE FOLLOWING THE ANCESTRAL METHOD WITH FERMENTATION IN THE BOTTLE. IS A DELIBERATELY UNFILTERED PRODUCT</i>
AGING:	<i>BOTTLED AT LEAST 6 MONTHS</i>
COLOR:	<i>STRAW YELLOW COLOR WITH LIGHT GOLDEN REFLECTIONS,</i>
AROMA:	<i>ITS FINE AND PERSISTENT PERLAGE ACCOMPANIES THE HARMONY OF AROMAS OF YEAST, WARM BREAD, HAWTHORN BLOSSOM AND CITRUS FRUITS.</i>
FLAVOR:	<i>ON THE PALATE, FRESH, TASTY AND MINERAL, THE VERY FINE AND PERSISTENT PERLAGE CLEARLY REFLECTS THE OLFACTORY AROMAS, EXTREMELY PURE AND CLEAN FISH IN ALL ITS VERSIONS, WHITE MEATS OR BUFFALO MOZZARELLA AND FRESH CHEESES.</i>
FOOD PAIRINGS:	
ALCOHOL CONTENT:	<i>11,50 % VOL</i>

