

Tradition

Greco di Tufo docg

WINE APPELLATION:	GRECO DI TUFO DOCG
GRAPES:	GRECO DI TUFO 100%
PRODUCTION AREA:	ALTAVILLA IRPINA, FEUDI DI CHIANCHETELLE
SOIL TYPE:	CLAYEY, VOLCANIC, RICH IN MINERALS, WITH SULPHURIC SUBSOIL
EXPOSURE:	SOUTH-EAST
ALTITUDE:	500 meters a.s.l.
VITICULTURE:	ESPALIER WITH GUYOR PRUNING
PLANTING DENSITY:	4500 PLANTS/HA
AVERAGE VINEYARD AGE:	15 YEARS
AVERAGE YIELD PER HECTARE:	6000 KILOS
HARVEST PERIOD:	SECOND WEEK OF OCTOBER
VINIFICATION:	EXTREMELY SOFT PRESSING OF WHOLE GRAPES AND FERMENTATION AT CONTROLLED TEMPERATURES IN STAINLESS STEEL TANKS
WINE AGEING:	IN BOTTLES FOR 3/4 MONTHS
COLOUR:	STRAW YELLOW WITH PALE GOLDEN REFLECTIONS
OLFACTORY:	A RICH BOUQUET OF AROMAS RANGING FROM WHITE TO YELLOW FLOWERS, ESPECIALLY ACACIA, HAWTHORN AND BROOM. REMARKABLE THE NOTES OF FRUIT, INCLUDING CITRUS AND PAPAYA, AND THE HERBACEOUS HINTS
TASTE:	ON THE PALATE FRESH AND SAPID, FULL BODIED, EXTREMELY ELEGANT AND CLEAN. IN LINE WITH THE OLFACTORY SENSATIONS, PERFECTLY RECALLS THE GRAPES WITH WHICH THE WINE IS MADE.
PAIRING:	SUITED TO ALL COURSES, EXCELLENT WITH THE TYPICAL FISH DISHES OF THE COAST AND THE VEGETABLE AND MEAT SOUPS OF THE INLAND.
ALCOHOL CONTENT:	13% VOL.

