



GRECO DI TUFO DOCG

Historical notes: this vine is one of the oldest of Avellino's district; it was taken to Tufo's area by Pelasgians of Thessaly in the first century b. C.

Name: Greco di Tufo DOCG

Blend: Greco di Tufo 100%

Ground: mainly argillaceous limestone

Planting density: on average 3000 stumps per hectare

Production area: hills of Tufo (ha 3/in conduction) and Montefusco (ha 2/in conduction)

Exposure: South - East

Altitude: 500 metres above sea level

Farming system: espalier with guyot pruning

Vineyard age: on average 15 years

Yields per hectare: on average 80 quintals

Harvest time: second decade of October

Maturation: three months in steel barrel staying on its own yeasts

Aging: at least one month in bottle

Colour: straw yellow

Smell: hints of peach and blueberry with ash and iodine notes

Taste: mineral with organ and peel of citrus final notes

Suggested pairings: to be served with fish and seafood dishes, cream cheese, risotto with porcini mushrooms.