



GRECO DI TUFO DOCG

## VATICALE

**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 origan and peel of citrus final notes

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