

LOGGIA DELLA SERRA

GRECO DI TUFO DOCG



VINEYARD & PRODUCTION INFO

Soil composition: calcareous clay

Training method: bilateral Guyot

Elevation: 1,875 ft a.s.l.

Vines/ha: over 3,000/ha

Exposure: South/South-East

Vines age: 20 years

Harvest time: mid/end of October

Production: 160,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Greco

Fermentation

Container: stainless steel tanks

Aging

Container: stainless steel tanks

Length: 6 months sur lie

In bottle: 1 month



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 1.7 g/l

Acidity: 5.9 g/l

Dry extract: 21.3 g/l



FOOD PAIRINGS

Ideal with appetizers, shellfish, grilled fish, poultry, and buffalo mozzarella.



TASTING NOTE

Pale medium gold color.

Rich, powerfully aromatic nose of apricot, apple, peach, and citrus.

Full-bodied, soft, and well balanced with excellent acidity.

PRODUCER PROFILE

Estate owned by: Paolo &

Daniela Mastroberardino

Winemaker: Paolo

Mastroberardino

Total land under vine: 200 ha

Winery production: 1,200,000 bottles

Region: Campania (Italy)

