

GRECO DI TUFO

DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 7 ha

Soil composition: soils range from clayey limestone to clayey marl to sandy loam, with veins of dark clay

Training method: Guyot

Elevation: 1,640 ft a.s.l.

Vines/ha: 4,500 vines/ha

Exposure: East/South-East

Harvest time: end of September, beginning of October

First vintage: 1996



WINEMAKING & AGING

Varietal composition: 100% Greco

Fermentation

Container: stainless steel tanks

Length: 15/20 days

Temperature: 61 °F

Malolactic fermentation: no

Aging

Container: stainless steel vats

Length: 4 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%

Residual sugar: < 2 g/l

Acidity: 6.1 g/l

Dry extract: 20.5 g/l



FOOD PAIRINGS

Ideal for risotto in general and for white meats. Excellent with fish or smoked meats. After a few years of aging, it pairs well with blue cheeses.



TASTING NOTE

Intense, compact straw-yellow color.

The nose is typical of high-altitude wines, with green apple, jasmine, cedar, and wild honey.

Mineral and menthol notes are well integrated in the background. When young, the wine has primary aromas that evolve into captivating hints of hydrocarbons after 5-10 years. Full and fresh on the palate.

The finish is long and persistent, with very noticeable sapidity.

PRODUCER PROFILE

Estate owned by: Basso family

Winemaker: Fortunato Sebastiano

Total land under vine: 30 ha

Winery production: 350,000 bottles

Region: Campania (Italy)

