

GRECO DI TUFO
D.O.C.G.



Grape Variety: 100% Greco.

Production Area: from our own vineyards in the area between Santa Paolina and Montefusco.

Winemaking: the selected grapes are picked in the second ten days of October and vinified shortly after the harvest. Delicate destemming, cold maceration on the skins and pressing are followed by cold static decanting for clarification and alcoholic fermentation at controlled temperatures (max 18 °C), for at least 4 months. The wine is finally left to refine on the lees in steel tanks for 4 months and then in the bottle for at least 1 month.

Tasting Notes: intense straw yellow with a deep bouquet of varietal scents of tuff, sulfur, citrus fruit and delicate vegetal notes. An elegant, well-structured wine with a very good aftertaste and persistence.

Food Pairings: ideal with first courses, soups, shellfish, fresh buffalo cheese, sushi.

Best served at 10-12 °C.