

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: selected grapes are picked in the second ten days of October. After cold maceration, the must is decanted and, once alcoholic fermentation is complete, the wine is left to refine on the lees in steel tanks for 4 months and then for at least 1 month in the bottle.

Tasting Notes: intense straw yellow, with varietal scents of tuff, chalk, sulfur, peach, and apricot with delicate vegetal notes. An elegant wine with a very bold structure and persistence. It ages well. All in all, a wine with a very impressive character.

Food Pairings: ideal with first courses, soups, shellfish, buffalo fresh cheese, sushi, white meat dishes and barbequed meat.

Best served at 10 °C.