

GRECO DI TUFO DOCG

Straw yellow color with light golden reflections. On the nose, there are fruity notes of apricot, citrus, and orange blossoms. On the palate, it is intense, savory, with a fresh and persistent finish.

Grape Variety: 100% Greco di Tufo

Vineyard:

Trellised vine training with Guyot pruning

Soil:

Clayey limestone with the presence of sulfur

Altitude:

350 m above sea level

Harvest Time:

First decade of October

Yield:

60 q/ha

Vinification:

Handpicked grapes are destemmed and undergo soft pressing.

Alcoholic Fermentation:

Controlled temperature in stainless steel

Aging

6 months in stainless steel on fine lees and 2 months in the bottle

Alcohol Content:

13%



