


## GRECO DI TUFO

Denominazione di Origine Controllata e Garantita



Grape Variety: Greco 100%  
Production Area: Montefusco (Avellino - Italy)  
Training System: Cordon spur  
Exposure: Sud - Ovest  
Altitude vineyards: 400 meters a.s.l.  
Period of harvest: the end of October  
Yield per hectare: 80/90 Q.li  
Planting density: 3.500 plants per Ha  
wine-making technique: Fermentation at controlled temperature with maceration for 24 h on the skins  
Aged: 5 months in steel 1 in bottle  
Alcohol content: 12,5%  
Total acidity: 5,40 - 5,65



Colour: intense straw yellow  
Bouquet: prominent peach, apple, pear and mineral notes  
Palate: excellent acidity, feeling of ripe fruits and background of bitter almond  
Ideal for fish dishes of all complexities  
Serve at 10-12°

