



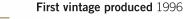
Greco di Tufo docg



White wine produced only with Greco grapes coming from 3 different vineyards located in 3 different towns of the province of Avellino: Montefusco, Tufo and Altavilla Irpina. The grapes are harvested by hand and carried to the cellar in small boxes to avoid crushing them. The grapes are subjected to gentle crushing of whole bunches to get the free-run juice. Wine making and ageing on fine lees lasts 4 months and takes place in stainless steel tanks.



Typology white wine
Appellation Greco di Tufo Docg - Dop
Grape Greco 100%



Vineyard location Montefusco, Tufo, Altavilla Irpina (Avellino)

Altitude 500 m asl for the vineyards located in Tufo and Montefusco, 550 m asl for the vineyards located in Altavilla Irpina

Vine Training/Pruning guyot
Vineyard design 4500 vines/hectare
Grape yield 80 quintals/hectare
Type of soil calcareous-clay, loose with skeleton

Harvest time first week of October

Wine making sedimentation after the gentle

crushing of whole bunches; inoculated fermentation with selected yeasts; fermentation and ageing in stainless steel tank

Fermentation in stainless steel tanks at 16°C

Bottling time second week of the month of February following the harvest