



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%

First vintage produced 1996



Vineyard location Montefusco, Tufo, Altavilla Irpina (Avellino)

Altitude 500 meters a.s.l. for the vineyards located in Tufo and Montefusco, 550 meters a.s.l. 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