



## Ponte dei Santi Greco di Tufo docg

Greco di Tufo is a small appellation which, however, includes numerous shades in terms of terroir. In the upper section of the district Ponte dei Santi of Altavilla Irpina town (province of Avellino) there is our vine of 1,3 Ha at 550 meters a.s.l. where we grow the Greco grapes used to produce this wine. The vinification takes place in stainless steel tanks where it also matures for other 12 months before a bottle ageing of 12 months.



**Typology:** white wine

**Appellation:** Greco di Tufo Docg - Dop.

**Grape(s):** Greco 100%

**First vintage produced:** 2009

**Vineyard(s) location:** Altavilla Irpina (AV)

**Altitude:** 550 meters a.s.l.

**Vine Training/Pruning:** Guyot

**Planting density:** 4500 vines per hectare

**Yield per hectare:** 60 quintals per hectare

**Soil:** sandy-silty with dark clay incursions

**Harvest time:** first week of October

**Wine making:** sedimentation after gentle crushing of whole bunches, inoculated fermentation with selected yeasts in stainless steel tanks. On fine lees for 12 months in stainless steel tanks, bottle ageing for 12 months

**Fermentation vessel:** stainless steel

**Fermentation temperature:** 16°C

**Bottling time:** October of the year following the harvest