



## 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 the lees lasts 4 months and takes place in stainless steel tanks.



### **Wine Spectator**

2007 - 88/100

### **Wine Enthusiast**

2013 - 90/100

2015 - 90/100

2016 - 89/100

### **Wine Advocate**

2017 - 89/100

### **James Suckling**

2017 - 92/100