



Contrada Marotta Greco di Tufo docg

Greco di Tufo is a small area, but with several features and different expressions of sub-areas. From Contrada Marotta in the town of Montefusco, we pick the grapes for this wine. Our vineyard is at 650 m asl exposing to East, with tufaceous chalky soil, originally of volcanic rocks. The simple winemaking in stainless steel preserves the clear profile of this gorgeous wine.



Typology white wine

Appellation Greco di Tufo Docg - Dop

Grape Greco 100%

First vintage produced 2009

Vineyard location Montefusco (Avellino)

Altitude 650 m asl



Vine Training/Pruning guyot

Vineyard design 4500 vines/hectare

Grape yield 60 quintals/hectare

Type of soil tufaceous chalky soil, originally of volcanic rocks

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 in stainless steel tanks at 16°C



Bottling time October of the year following the harvest