



## 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 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