

Technical Sheet



Weight: 1,3 Kg
Size: 750ml, 1,5l

PONTE DEI SANTI GRECO DI TUFO DOCG

The Greco di Tufo has a very small appellation where, however, countless micro-territorial differences emerge. In the upper part of the Ponte dei Santi hamlet of the municipality of Altavilla Irpina in the province of Avellino, is our 1.3-hectare Greco vineyard at 550 meters above sea level. where we grow the grapes used to produce this wine. The vinification takes place entirely in steel vats and then refines on the fine lees for 12 months in the same vinification vats and 12 months in bottle.



Type: white wine

Appellation: Greco di Tufo Docg – Dop

Grape variety: 100% Greco

First Vintage: 2017

Origin of the grapes: Altavilla Irpina (Avellino) Frazione Ponte dei Santi

Altitude: 550m asl



Training system: guyot

Type of plant: 4500 vines/ha

Grape yield: 60 q/ha

Soil characteristics: silty sandy with veins of dark clay

Harvest: first week of October



Vinification: static settling of the must after soft pressing of the whole bunches; inoculation with selected yeasts on the clear mass, fermentation in steel; stop for 12 months on the fine lees and aging in the bottle for other 12 months

Fermentation: in stainless steel tanks at 16°C

Bottling: October of the year following the harvest



Tasting notes and pairings

Color: deep straw yellow with golden highlights

Nose: intense and very persistent; hints of flint, white mulberry, broom, acacia flowers inlaid with elegantly earthy notes

Palate: rich, energetic and full; the classic lashing acidity of Greco is perfectly balanced by the soft and glyceric parts with a long finish of clear sapidity

Recommended pairings: perfect on second courses of fish with important seasonings

Dishes to match: cod "alla pertecaregna"; sardines in saor; fish soup Livornese style