



CONTRADA



GRECO DI TUFO DOCG

Appellation	GRECO DI TUFO DOCG
Grape Variety	Greco di Tufo 100%
Vineyard	Tufo
Soil	Sandy, deep, rich in mineral elements
Exposure	South - West
Altitude	500 M A.S.L.
Training System	Shoulder with guyot pruning system
Viner per hectare	3500
Age of vineyard	About fifteen years
Yield per hectare	About 7000 Kilos
Period of harvest	End of October with manual hervesting
Vinification	Classic white vinification in stainless steel tanks at controlled temperature
Refining	At least one month in bottle
Color	Straw yellow
Bouquet	Fruity bouquet with apricot and peach notes
Palate	Smooth, elegant, mineral and full-bodied
Food pairings	Perfect as aperitif or to be enjoyed with seafood and grilled fish dishes
Service Temperature	8-10°C
Alcohol content	12-14%Vol