

# Greco di Tufo

## BIO DOCG

**APPELLATION:**

Greco di Tufo, Denominazione di Origine Controllata e Garantita (DOCG)

**GRAPE VARIETY:**

Greco (100%)

**PRODUCTION AREA:**

Chianche (Av), Italy

**VINEYARD:**

Our Greco grapes grow in vineyards on slopes at an altitude of some 650 meters a.s.l. on soil of volcanic origin, with many minerals and a relatively dry microclimate. The grapes grow in rows in an upwards trained vertical shoot position (Guyot system).

**HARVEST:**

The harvest is done by hand in the second half of October.

**VINIFICATION:**

The grapes are traditionally cold soaked for 12 hours at a temperature of 10°C, and then slowly squeezed in a press machine. This is followed by a fermentation of 15 days at a temperature of 18°C in steel tanks.

**MATURING:**

The wine is bottled in the spring following the harvest, after which it rests for another 2 or 3 months in the bottle before it is ready for consumption.

**ORGANOLEPTIC QUALITIES:**

A bright straw yellow colour with hints of pear, peach and some citrus, and a lively acidity. The fruit tones remain in the background with a slightly bitter aftertaste, recalling almonds. Great minerality.

**FOOD PAIRING:**

As an aperitif, accompanying starters and dishes with fish, shellfish, risotto with seafood or porcini mushrooms, white meat, lobster and soft, fresh cheeses as well as vegetable dishes.

**SERVING TEMPERATURE:**

To be served at circa 8-10°C.

**TECHNICAL SPECIFICATIONS (indicative):**

Alcohol 13,50% Vol.  
Total acidity 7,80 gr/l  
Dry residue 24,70 gr/l

**BOTTLE:**

Bordolese-style bottle of 75cl.  
Carton of 6 bottles, pallet of 105 cartons.



*Greco di Tufo*  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA



VINO BIOLOGICO

 **le moscare**  
AZIENDA AGRICOLA  PRODOTTO IN ITALIA

BANCO SORIANO DELLE TERRE DEL SUD. L'AZIENDA AGRICOLA  
LE MOSCARE PROPONE QUESTO VINO IN PICCOLE QUANTITÀ. UNO  
PERSONALE INTERPRETAZIONE DEI VITIGNI SECOLARI CAMBANI.