

Greco di Tufo

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/lt
Dry residue 24,70 gr/lt

BOTTLE:

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



DOCC AAC
AGENZIA
Denominazione di Origine

Greco di Tufo
DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA



Le Masciare
AZIENDA AGRICOLA
PRODUCT OF ITALY

BIANCO SOVRANO DELLE TERRE DEL SUD. L'AZIENDA AGRICOLA
LE MASCIARE PROPONE QUESTO VINO IN PICCOLE QUANTITA', IN UNA
PERSONALE INTERPRETAZIONE DEI VITIGNI SECOLARI CAMPANI.