

Greco di Tufo DOCG

Appellation:	Greco di Tufo DOCG
Grape varietal:	Greco di Tufo 100%
Vineyard:	Santa Paolina – Contrada Marotta (AV)
Soil:	Clay and limestone, rich in minerals
Exposure:	South - East
Altitude:	1800 feet asl
Training system:	Guyot
Plants per hectare:	3500 Plants
Age of the vineyard:	20 years
Yield per hectare:	7 tons
Harvest:	Second decade of October with handpicking
Vinification practice:	In stainless steel at temperature control
Refinement:	3 months in the bottle
Colour:	Golden yellow
Smell:	Apricot, peach and pear
Taste:	Mineral, elegant with a long finish
Pairing:	Shellfish, grilled fish, poultry. Ideal as aperitif
Temperature:	10-12°C
Alcohol:	12-14%Vol

