

Great Wines from Campania

GRECO DI TUFO



COLOR

Straw yellow.



BOUQUET

Hints of chamomile, pear, ripe fruits and dried fruits.



TASTE

Fresh, mineral, structured and persistent.



FOOD PAIRINGS

Appetizers
Soups, shellfish.

First courses
Risottos and sea-food dishes.

Second courses
White meat, shellfish and fried fishes and vegetables.



AGING POTENTIAL

20 years and more.



SERVING TEMPERATURE

12 - 14 °C



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Greco di Tufo is one of the rare white wines to have a great aging potential. This ancient and prestigious vine was brought in the province of Avellino by Pelasgians from Thessaly in Greece, in the first century BC.

APPELLATION

Greco di Tufo DOCG

VARIETY

Greco di Tufo 100%

VINEYARD AND SOIL

The estates of Tufo and Petruro Irpino are sited mainly on mid-mixture, loose and well drained soils on a South-East exposure and on average at 450 m a.s.l. The training system is the espalier with guyot pruning with a density of plantation of 3,000 vines/hectare (about 1,200 vines/acre) on average and an yeald of about 8,000 kg/ha (7,140 lbs/acres) and 2.6 kg/vine (5.8 lbs/vine).

AGE OF VINEYARD

On average 15 years old

HARVEST PERIOD AND TYPOLOGY

First part of October, manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks at controlled temperature. Refines for at least one month in the bottle.



The estates of GRECO DI TUFO

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The name of the estate of Tufo clearly indicates the geological origin of the land on which the town stands. The small village was one of the most important mining centers in the south of Italy for the extraction of sulphur, which still makes itself evident in the aromatic and gustatory profile of the wines obtained in this terroir.

The most distinctive feature of Greco di Tufo DOCG obtained from this site is expressed through notes of acidity along with sulphuric minerality. Aromatic notes typical of the variety emerge during ageing.

The vineyard of Petruro Irpino is situated on the border with the town of Tufo, characterized by the presence of soil rich in clay and stones. This grape of ancient nobility has found in the eight municipalities of Irpinia, on a piece of land enclosed in 61 square kilometres, on the hills which accompany the Sabato river, its ideal location. The ancient planting of Greco in this area led to a perfect adaptation of the variety to the environment, in harmony with the climate, which is unusual here compared to other areas of Southern Italy.



Tufo

Extension of the estate: 3 hectares
Soil: clayey - calcareous
Varieties cultivated: Greco di Tufo
Plant density (plants/ha): 3,000
Training system: Guyot
Exposure: South-East
Altitude: 350 m a.s.l.

Petruro Irpino

Extension of the estate: 10 hectares
Soil: clayey - calcareous
Varieties cultivated: Greco di Tufo
Plant density (plants/ha): 3,000
Training system: Guyot
Exposure : South-West
Altitude: 350 m a.s.l.

