



Among the most renowned wines, it's been widely appreciated since very ancient times. The homonymous grapevine takes its name from the ancient hamlet of Tufo. It is on these hills, and on the hills of a few surrounding small villages, declining down towards the Sabato river's valley, that it found its natural habitat.

Dry, clean, harmonious and with a delicate bouquet, it's unanimously recognized as a high quality wine.

Greco di Tufo DOCG 2014, 2015

GRAPE VARIETIES

Greco

WINEMAKING

Cryomaceration (8-10 hours at a temperature of 5°C); soft pressing; natural settling; inoculation of selected yeasts; controlled fermentation at 15-18°C; refining with weekly bâtonnages; clarification and filtration.

AGEING

In stainless steel tanks; tartaric stabilization; bottling.

ANALYTIC DATA

Alcohol content: 12.5-13% vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow shades; intense and characteristic; dry and harmonic.

GASTRONOMY

Grilled fish, crustaceans, fried fish and hot sauces in general.

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

