

# GRECO DI TUFO

Indicazione Geografica Protetta /// Bianco



The wine appears straw yellow, and boasts a long-lasting, rich bouquet of white peach, apricot, and sweet almond that meld with mineral and citrus notes. The vigorous palate is crisp and complex, completing a wine of great personality and varietal fidelity.

**SERVING TEMPERATURE**  
12°C

**CELLARING CAPACITY**  
4 years

**BOTTLE SIZE**  
750 ml

**FIRST VINTAGE**  
2004

**SOIL PROFILE**  
Tuff, with marly clay and sulphur

**YEAR VINEYARDS PLANTED**  
Various years, between 1956 and 1980

**VINEYARD ELEVATION**  
400-500 metres

**HARVEST PERIOD**  
Second decade of October

**VINEYARD DENSITY**  
2,500-3,000 vines/hectare

**TRAINING SYSTEM**  
Simple Guyot and spurred cordon

**YIELD IN WINE (litres/hectare)**  
3,000

**VINIFICATION**  
Gentle pressing, then chilled gravity settling, followed by fermentation off the skins.

**MATURATION**  
In steel for about 4 months

**GRAPE VARIETIES**  
100% greco

**GROWING AREA**  
Altavilla in Irpinia, Tufo and Chianche