

Greco di Tufo DOCG

**appellation**

Greco di Tufo DOCG
(Denomination of Controlled
Guaranteed Origin)

grape mix

Greco

alcoholic content

13%

production area

Province of Avellino

system of cultivation

Espalier with gujot pruning

yield per hectare

80 t / ha

altitude

300/400 metres

vinification

Picked by hand in boxes, it is
softly pressed and fermented
cold at a controlled
temperature in steel.

organoleptic features

The wine is a straw, golden
yellow colour and presents a
well-defined aroma with a
characteristic fragrance of
almonds.

Dry and well-defined on the
palate, with no roughness.

