

GRAPE VARIETY

100% Greco

PRODUCTION AREA

Vineyards located in the hills of Santa Paolina, Montefusco and Prata di Principato Ultra in the heart of the Greco di Tufo DOCG area.

ALTITUDE

400-700 metres above sea level

SOIL TYPE

Primarily tufaceous soil and clay with limestone and volcanic elements

VINIFICATION

Hand-picked grapes are selected in the cellar and are pressed whole. Cold settling is followed by alcoholic fermentation at low temperatures, to preserve the fruity aromas of the grape. After fermentation, the wine is aged on its fine lees before further bottle ageing.

TASTING NOTE

Colour: rystalline, intense yellow with golden reflections.

Aroma: Complex aromas of ripe fruits like peach, pear and apple, citrus notes.

Taste: Rich and juicy with perfectly balanced acidity, minerality and a long and persistent finish.

FOOD PAIRING

Well-suited to appetisers, meat and fish dishes. The wine pairs particularly well with vegetable dishes, pasta and beans, white meats and cheeses without too much seasoning. Best served at a temperature of 10-12°C.



NECTOR

GRECO DI TUFO D.O.C.G.

The Greco di Tufo grape is thought to have been cultivated in southern Italy before even the foundation of Rome, and its best expression is surely on the hills around the town of Tufo, with its ancient volcanic soils rich in naturally-occurring sulphur. According to Homeric poems, Nestor was a great hero of immense physical strength, and he developed a taste for this golden nectar.

CAMPANIA

- TAURASI - AGLIANICO
- FIANO DI AVELLINO
- GRECO DI TUFO
- FALANGHINA
- CODA DI VOLPE

