

GRECO DI TUFO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



ALCOHOL CONTENT	13%
GRAPES	Greco 100%
TOWN OF ORIGIN	Santa Paolina (AV)
ALTITUDE	400 mt. A.S.L.
SOIL	clay
TRAINING SYSTEM	Guyot
DENSITY PLANTING	4.000 strains/ha
YIELD	50.000 kg./ha
HARVEST PERIOD	after first October decade
METHOD OF COLLECTION	by hand - traditional
VINIFICATION	soft pressing closed
FERMENTATION TEMPERATURE	16°/18°C controlled temperature
BOTTLING PERIOD	April - May
TOTAL ACIDITY	6 gr/l
PH	3,20
AGEING POTENTIAL	yes
DRINKABILITY	2/3 years
BEST BEFORE	5 years
TYPE OF WINE	white wine
COLOUR	straw yellow
BOUQUET	yellow fruits, apricots
TASTE	delicate, fresh and well balanced
FOOD RECOMMENDATIONS	very good with raw fish dishes, bass and mozzarella

