

trame

**GRECO
DI TUFO**

DENOMINATION

Greco di Tufo D.O.C.G.

GRAPE

(white grapes) 100% Greco di Tufo

SOIL COMPOSITION

clay-calcareous

TRAINING SYSTEM

shoulder with guyot pruning system

PERIOD OF HARVEST

second half of October

FERMENTATION

in stainless steel tanks at controlled temperature

ALCOHOL

13,5% vol

COLOR

straw yellow, brilliant

BOUQUET

fruity bouquet with apple and pear notes

PALATE

Fresh with a perfectly balanced acidity.

Good structure

SERVING TEMPERATURE

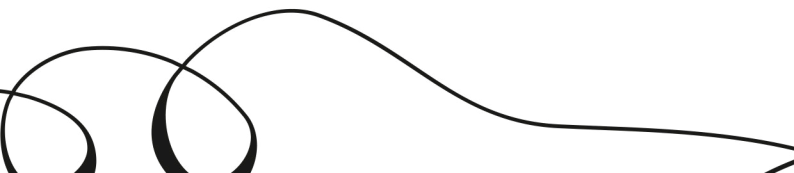
10°-12°C

FOOD PAIRINGS

perfect to be enjoyed with seafood and grilled fish dishes

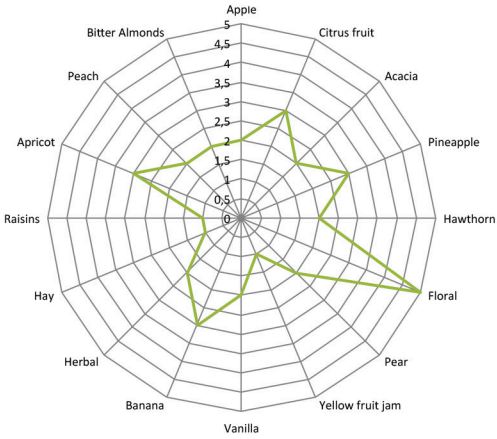


Love became for him a universal fact, strategy of the heart, adventure subdued by the knowledge of unconsciousness. As soon as he realized a relationship that could limit him, he fled. But old love always tries again, they had to calm down and die in peace and live in peace in the afterlife, it would be somewhat different from them, dry rain on the hands... She, always restless, does not know love, does not know his story. Today is like yesterday, loves creates affairs....

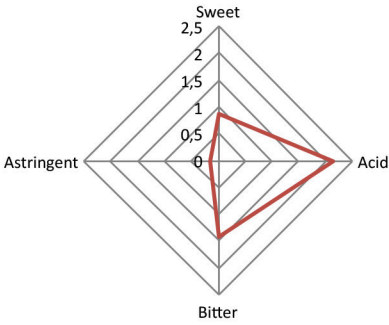


Sensory analysis

Scent



Taste



Aroma

