

Fratelli Urciuolo

Greco di Tufo DOCG

100% Greco

The oldest variety of the Avellino area, Greco was imported from the Greek region of Thessaly by the Pelasgians. The microclimate is ideal for cultivating this particular varietal.

Tasting Notes:

The nose is vibrant with notes of green apple and pear accented by white florals and chamomile. Subtle nuances of white pepper are also present. It is creamy on the palate with bright acidity and interesting minerality. The finish is clean. Great when fresh, Greco di Tufo has the ability to age and gain complexity a few years following the vintage. Pair with seafood or vegetable-based pasta dishes.

Vineyards:

Region:	Irpinia, Campania, Italy
Vineyard Size:	4 hectares
Training Method:	Spurred cordon
Soil Composition:	Calcareous tufa rock, chalk, & clay
Planting Density:	4000 vines/hectare
Elevation:	400 meters
Exposure:	Southern

Winemaking:

Harvest:	A manual harvest was carried out in early October.
Fermentation:	Following destemming, the grapes were cold-soaked for 12 hours in stainless steel tanks at a low temperature. They are soft-pressed thereafter then the must rests on the lees for 24-48 hours at 8-10°C. Selected yeasts were added to initiate fermentation at 18-20°C for 20 days.

Aging:

3 months in stainless steel tanks, then filtered & fined before 2 months of bottle-aging

Technical Data:

Alcohol:	13.0%
pH:	3.40
Acidity:	6.6 grams/liter
Residual Sugar:	2.0 grams/liter



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OF THE YEAR
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