

# Vinosia

## Greco di Tufo L'Ariella DOCG

100% Greco di Tufo

### Tasting Notes:

Powerful aromas of apricot, peach and citrus on the nose; while on the palate mineral and floral notes are framed by apple and pear flavors. Pair with shellfish, cured and green olives, mild aged cheeses and risotto, especially with porcini mushrooms.

### Vineyards:

Region: Altavilla Irpinia, Campania, Italy  
Size: 8 hectares  
Training Method: Vertical Guyot training (renewable cane)  
Planting Density: 1,600 vines per acre  
Soil Composition: Sandstone rich in calcareous material (lime, calcium carbonate)  
Elevation: 650 meters  
Exposure: Southeast  
Year Planted: 2000  
Practices: Sustainable

### Winemaking:

Harvest: Hand harvested in late-October  
Fermentation: soft whole cluster pressing; natural static clarification of musts; spontaneous fermentation (inoculation only if necessary); temperature controlled stainless steel fermentation

Malolactic Fermentation: Partial

### Aging:

Aged 3 months in stainless steel with an additional 3 months in bottle before release. Can be enjoyed up to 3 years after release.

### Technical Data:

Alcohol: 13.3%  
pH: 3.53  
Acidity: 5.9 grams/liter  
Residual Sugar: 2.5 grams/liter

### Quantity Produced:

10,000 cases



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