

Greco di Tufo Riserva D.O.C.G. Picoli

Intensely aromatic nose of lime cordial, grapefruit and peach. Tropical fruit flavours of cantaloupe, pink grapefruit and a hint of ginger, and a lingering taste of almond. Rich and slightly oily texture, mouth-watering acidity, and immense fruit concentration. The Picoli Cru vineyard is north-east facing and at 550m elevation, allowing the grapes to retain remarkable acidity. This, combined with the intense concentration from the very low yielding vines, highlights the remarkable potential of the greco di tufo grape.

- Name: Greco di Tufo
- Classification: D.O.C.G.
- Place of production: Municipality of Santa Paolina (AV) – Picoli
- Grape Variety: Greco di Tufo 100%
- Maximum yield per Ha: 60 quintals
- Transformation yield: less than 60% (low!)
- Territory: hill with an average height of around 500-550 m asl (1800 ft)
- Alcohol vol: 14.5%
- Fermentation : pied de cuve method
- Aging: permanence on the lees for 12 months in stainless steel and at least 9 months in bottle
- Color: straw yellow tending to gold

