



GRECO SANNIO

**CONTROLLED DESIGNATION
OF ORIGIN**

FIRST VINTAGE PRODUCED	2012
APPELLATION	Sannio DOC
GRAPES	Greco 100%
PRODUCTION AREA	Taburno area
VINEYARD EXPOSURE AND ALTITUDE	South/South - east exposure at 300-400 m asl.
BREEDING SYSTEM	Espalier
STRAW DENSITY PER HECTARE	3300
YIELD PER HECTARE OF GRAPES	90 q
YIELD PER PLANT	3 Kg
BOTTLES PRODUCED	6000
HARVEST PERIOD	Second decade of October
VINIFICATION	A soft pressing, a static and cold decantation and fermentation at controlled temperature.
AGING	Steel and bottle
POTENTIAL AGING	3 - 4 years
CHARACTERISTICS	
COLOUR	Straw yellow colour with gold reflections.
AROMA	Hints of ripe fruit and floral notes.
TASTE	The palate is balanced and well-structured with a good freshness.
SUGGESTED PAIRINGS	Blue cheese, fish or white meat.
SERVING TEMPERATURE	10 - 12 °C
ALCOHOL CONTENT	13 - 14 %



CANTINE TORA
Località Tora II, 18
Torrecuso (BN)

+39 0824 872 406
info@cantinetora.it
www.cantinetora.it

