

ROCK

GRECO DI TUFO DOCG

DENOMINATION

Greco di Tufo Docg

GRAPE VARIETY

100% Greco

HARVEST PERIOD

Second ten days of October

VINIFICATION

Soft pressing of the bunches, cold static clarification, fermentation at controlled temperatures with selected yeasts

AGING

In steel followed by a short passage in wooden barriques with frequent "sur lies" bâtonnages

ORGANOLEPTIC CHARACTERISTICS

Yellow-gold color, with nuances of mint and balsamic chlorophyll. Enveloping smell of "Bellella" peach, bitter orange, cedar and bergamot. Creamy flavor, favored by a fresh acidity and minerality

PAIRINGS

Accompanies dishes based on fish, shellfish, oysters, molluscs, blue cheeses and white meats

