

25 Rare

Greco di Tufo DOCG

The Magnolias

The wine takes its name from the stepped ramp (“rare” in dialect) that once connected the historic town center with the newer urban settlements.

DENOMINATION

D.O.C.G. (Controlled and Guaranteed Designation of Origin).

GRAPE VARIETY

100% Greco di Tufo.

TRAINING SYSTEM

Vertical trellis with Guyot pruning.

HARVEST PERIOD

Third ten days of October.

SOIL COMPOSITION

Soils located in sandy areas, extremely rich in calcium carbonate, which give the wine aromatic richness and great complexity.

VINIFICATION

Early morning harvest in the cool dawn hours; static cold clarification; fermentation at temperatures between 14°C and 16°C, followed by controlled cooling below 10°C to stop and prevent malolactic fermentation. “Sur lies” aging with weekly bâtonnage.

AGING

One third of the must ferments slowly in barriques.

ORGANOLEPTIC CHARACTERISTICS

Golden yellow with hints of mint and balsamic chlorophyll. Enveloping aromas of “Bellella” peach, bitter orange, citron, and bergamot. Creamy palate supported by acidity and minerality.

PAIRINGS

Pairs well with seafood cuisine, savory fish and shellfish dishes, and is enhanced by traditional Mediterranean recipes, soups, sauces, and soft cheeses, including those that are mildly spicy.

