

Vico dell'Amore

Greco di Tufo DOCG

The Rocks

"Vico dell'Amore" is dedicated to the quiet little lane where lovers used to meet, bordering the vineyard.

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

Hilly terrain, predominantly volcanic with areas of clay-limestone.

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

Approximately 4 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

Deep yellow with chlorophyll reflections. Enveloping aromas of peach pulp, orange blossom, orange, and lime. Creamy palate supported by acidity and minerality.

PAIRINGS

Best enjoyed with seafood cuisine, savory fish and shellfish dishes, and even more with traditional Mediterranean and Neapolitan recipes, as well as white meats and cheeses.

