



DOLINE GRECO

Greco IGP Puglia



Doline Greco is a wine created to include in the Doline line a great indigenous grape variety from Southern Italy and Puglia. Greco is a mineral-driven and long-lived variety; our interpretation is immediate and contemporary.

HARVEST	Hand-harvested grapes, soft pressing within 8 hours from picking.
FERMENTATION	Approximately 10-12 days, in the absence of solid parts.
AGING	3 months in stainless steel tanks in contact with fine lees. Filtration before bottling, followed by 2 months of bottle aging before release.
SULFITES	~ 65 - 70 mg/L.
AGING POTENTIAL	2 - 4 years

Tasting Notes

Deep straw yellow color. Intense nose with a bouquet that reflects the variety: white-fleshed fruit, hints of dried fruit, and a subtle recall of yellow flowers, such as mimosa. On the palate, it immediately reveals a structured body, balanced by good acidity and excellent minerality, with consistent fruity notes returning in the aftertaste.

Food Pairing

This wine has an immediate and pleasant approach. Its great drinkability, supported by medium body, makes it highly versatile in food pairings.

TECHNICAL PAIRING Risotto with scampi.

"HEART PAIRING" Buffalo mozzarella.

"ROCK N' ROLL PAIRING" Curry chicken with rice and peas.