

MASTROBERARDINO **2017 Greco di Tufo**

DENOMINATION

Greco di Tufo DOCG

ALCOHOL

12,5 %

GRAPE VARIETY

Greco di Tufo 100%

SOIL

Mainly chalky-clay

EXPOSURE

Mainly South-East

ALTITUDE

450 m a.s.l. on average

VINES PER HECTARE

3.000 on average

TRAINING SYSTEM

Shoulder with guyot pruning system.

AGE OF VINEYARD

15 years on average

YIELD PER HECTARE

About 80 quintals

HARVEST

Second half of October

VINIFICATION

Classic white vinification in stainless steel tanks at controlled temperature.

REFINING

At least 1 month in bottle before release.

TOTAL PRODUCTION

About 580.000 bottles per year.

CHARACTERISTICS

Colour

Straw yellow

Bouquet

Fruity bouquet with citrus, peach and pear notes.

Taste

Smooth, elegant, mineral and full-bodied.

FOOD PAIRINGS

Perfect as aperitif, or to be enjoyed with seafood and grilled fish dishes.