

TENUTA DEL MERIGGIO GRECO DI TUFO DOCG 2024

Selection of grape from owned estate vineyards located in Agro di Tufo at 330 metres a.s.l. And in Santa Paolina at 420 metres a.s.l. The Greco di Tufo is a noble grape variety with ancient origin. Widespread on the territory of Campania region, Greco di Tufo is a different cultivation originated from greco vines proceeding from hill of Cicala, in the area of Nola and transplanted in the Tufo area around 1660 from Scipione di Marzo, who from the farmhouse of San Paolo Belsito moved to the wife estate located in Tufo. Nowadays it expresses all its potential in a limited extended area in the province of Avellino centred on Tufo town and other seven neighbouring municipalities. The grapes are vinified in white; the fermentation takes place in controlled temperature in steel barrels, after fermentation, the wine remains for some months in lees before bottling. Straw yellow color tending to gold with yellow ripe fruit aroma. The palate is very fruity and fresh with a long finish.

Tasting Notes

Color: Straw yellow color tending to gold **Taste**: The palate is very fruity and fresh with a long finish. **Scent**: Yellow ripe fruit aroma. **Pairing**: Seafood such as shellfish, lobster, fish soups and seafood, but if aging is particularly suitable for roasts, wild boar meat, made with porcini mushroom dishes.

Technical Details

Classification: White Wine

Exposure: Sud-West

Soil Type: Clay

Plant year: 1950 to 2011 **Training system:** Guyot and typical “pergola avellinese” **Plant density:** 3300 plants per hectare

Harvest Season: Mid October