



## Greco di Tufo DOCG 2021

### BACKGROUND

The Mastroberardino family, leaders in Italian viticulture, are largely responsible for the revival and elevation of Irpinian and Campanian winemaking post WWII. Their efforts ignited a resurgence in quality red and white wine production in all of Southern Italy. Working primarily with Campania's ancient, native varieties, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world-class varieties. The ancient Greco Bianco grape, of which Greco is a clone, was brought to the province of Avellino dai Pelagi in Campania, from Thessaly in Greece, in the first century BCE. Perhaps the most prestigious clone, Greco di Tufo, is named after the town of Tufo in Avellino, where the grape thrives. Tufo refers to the soft, volcanic rock that makes up the subsoil of the region, which imparts minerality to the wine's profile. Greco di Tufo is one of the few white varieties with the ability to age.

### TERROIR & VINTAGE NOTES

Produced from the Tufo and Petruo Irpino estates, found on a predominantly clayey-calcareous soil with south-east exposures and an average altitude of 450m a.s.l. Vines are Espalier-trained with Guyot pruning, and planted at a density of 3,000 vines/ha (7,140 lbs/acres) and 2.6 kg/vine (5.8 lbs/vine). Average age of the vines are 15 years.

### WINEMAKING & AGING

Hand harvested the second week of October. Fermented in temperature controlled stainless-steel tanks and bottle aged for at least one month before release.

### TASTING NOTES

Fresh and lively, this Greco di Tufo sees only stainless steel to preserve its ripe fruit flavors. Straw yellow. Complex aromas of citrus fruits, peach, pineapple, apricot, and lime. Structured and elegant on the palate, with lovely minerality.



### ORIGIN

Greco di Tufo DOCG, Campania, Italy

### GRAPE VARIETIES

100% Greco di Tufo

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

### WINEMAKER

Massimo Di Renzo



750ML

