



Mastro Greco Campania IGT 2019

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 terroir of Irpinia is well suited for viticulture, for its unique volcanic microclimate, due to Mt. Vesuvius. The neighboring Partenio and Terminio mountain ranges contribute to the suitable growing climate of the region. Native to Campania, Greco is one of the top white varieties of the region. Fermented in stainless steel, this wine is fresh and lively.

TERROIR & VINTAGE NOTES

This wine is sourced from vineyards located mainly on chalky-clay soils with a south-east exposure, at an average 350m a.s.l. Guyot-pruned vines are espalier-trained, with a plant density of 3,000 vines/ha. Yields average to 8,000 kg/ha (7,140 lbs/acres) and 2,6 kg/vine (5,80 lbs/vine). The average vine age is 15 years.

WINEMAKING & AGING

Grapes are hand harvested in mid-October. Vinification in stainless steel tanks at controlled temperature, with one month of bottle aging.

TASTING NOTES

Straw yellow. An intense bouquet of tropical fruit and white flowers. Fresh and fruity on the palate, with lively acidity.



ORIGIN

Campania IGT, Campania, Italy

GRAPE VARIETIES

100% Greco

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Massimo Di Renzo



750ML

