CORTE DEL GOLFO

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Corte del Golfo

Greco di Tufo DOCG

Vinification

Greco di Tufo D.O.C.G., made from the ancient grape veriety “Greco” grown in the town of Tufo, Avellino. The grapes are harvested and selected manually and undergo a soft pressing. This is followed by fermentation and maturation process on its lees for about 1 month in stainless steel tanks at a controlled temperature of 16-18°C.

Description

A wine with a straw yellow colour with light golden hints and a strong personality. Long aftertaste and well-structured, fresh and intense with fruity notes, such as apricot, pear, apple, exotic fruits, and a distinct minerality from the volcanic soil.

Food Pairings

Perfect with raw fish and light dishes. It is ideal with white meats, mozzarella and grilled vegetables.

Greco di Tufo	**Avellino, Campania**	**8-10 °C**	**Alcol: 13%** **Zuccheri: 4 g/l**