

CUTIZZI

From the most suited vineyards, we have selected the finest Greco grapes to create Cutizzi of the exclusive "Selezioni" line for the best restaurants and wine bars. Like a made-to-measure suit, its unique bottle inspired by Massimo Vignelli's genius, complements the wine with elegance and modernity.

Denomination

Greco di Tufo DOCG

Grape

Greco

Alcoholic fermentation

In stainless steel tanks at 16/18 °C.

Maturation

About 4-5 months in stainless steel; contact with its lees at all time. Repeated batonnage to circulate the suspension of the fine dregs.

Organoleptic examination

The color is yellow with golden reflections. The perfume is intense and persistent. One can recognize in the nose the clear sensations of fruit, from green plum to the "Mast'Antuono" pear (a typical Campanian variety), finishing with decisive notes of balsamic of mint. One can immediately perceive in the tastes the broad acidity and the spicy minerality typical of the territory.

Food pairings

Ideal to taste with raw sea food, bass fish or mozzarella di bufala.



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