GOLETO Greco di Tufo Docg

Goleto and Gulielmus are inspired to a magical place, wrapped in light and mystery: the Goleto Abbey. The abbey was built in the XII century by Saint William(Gulielmus in latin); partially destroyed by the earthquake in 1980, Goleto preserved its timeless beauty and remains today an emblem of Irpinia. Through their iconic names, these two wines celebrate the magic and the authentic heritage of Irpinia.

Greco Grapes originate from selected vines within a2,5 ha parcels in the San Paolo area- within Tufo town- and namely in the contrade Cicogna, Laura e Nassano. Here the vineyards, over 30 years old, grow near to sulphureous mines and are cultivated following different historic methods, still largely preserved. Harvest is hand made and generally happens between the first and the second decade of October, depending from vintage characteristics. Fermentation happens in stainless steel tanks; then, for the following year, 80% of the cuvee is aged ingently roasted tonneaux and the remaining 20% in amphora. Then, for another year, the wine rests int he bottle before release.

Grape: Greco

Appellation: Greco di Tufo DOCG

Ha: 2,5 Yeld: 50%

Altitude: tra 300 e 400 m slm Exposure: Sud /Sud-Est

Age of the vines : da 25 a 35 anni

Town: Tufo

Fraction of the municipality: San Paolo Contrade: Nassano, Laura e Cicogna



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