

## GRECO DI TUFO

*The chalky soils of Tufo confer to the Greco grape minerality, freshness and persistence.*

### Denomination

Greco di Tufo DOCG

### Grape

Greco

### Alcoholic fermentation

In stainless steel tanks at 16/18 °C.

### Maturation

About 4 months in stainless steel tanks; at all times in contact with its lees.

### Organoleptic examination

The perfume is intense and persistent. One can recall in the nose clear sensations of fruit. For the taste, one immediately perceives the broad acidity and the spicy minerality, typical of a vine cultivated in Tufo. Immediately following, there are soft notes of balsamic.

### Food pairings

Drink with raw fish, bufala mozzarella and first courses of white meats.



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