

FEUDI DI
SAN
GREGORIO



CUTIZZI VINEYARD
Santa Paolina

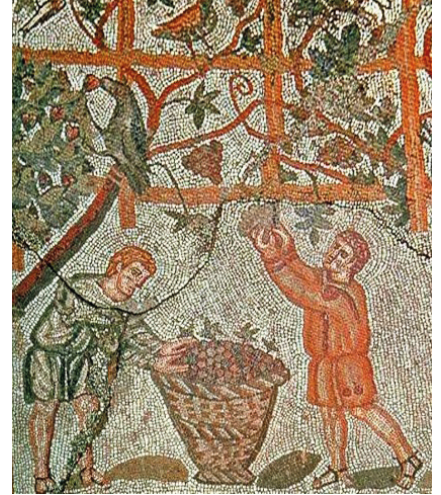
CUTIZZI
GRECO DI TUFO DOCG RISERVA 2022

FROM THE FINEST WINE IN ANCIENT ROME...

As confirmed by the discovery in Pompeii of a fresco dating back to the 1st century BC that expressly mentioned "Greek wine", Greco di Tufo has ancient origins. Pliny the Elder also spoke of it in Book XIV of his famous *Naturalis Historia* (dating back to before 79 A.D.), entirely dedicated to vines and wine:

"In truth, Greek wine was so prized that it was poured only once during banquets".

Regarded as the noblest of white vines, in ancient times its grape was called *Aminea gemella* because it produces a large number of double clusters.



Mosaico di una villa romana
Bardo Museum in Tunis



...TO TODAY: ONE OF ITALY'S OENOLOGICAL GEMS

With only around 600 hectares cultivated with this variety, Greco di Tufo is one of the smallest DOCGs in terms of dedicated land. It is a highly parcelled wine-growing area, where small handkerchiefs scattered on steep and impervious slopes prevail, thus making mechanised operations impracticable. Comprising eight communes, including Tufo, in 2003 it became the only white wine in Southern Italy to obtain DOCG certification, along with Fiano di Avellino.

This thin-skinned variety, which requires care and attention in the production phase, produces wines of great personality and elegance with excellent ageing potential. A wine that defies time in the bottle it evolves continuously over the years resulting in enhanced aromas, structure and persistence.

THE WINE'S MINERALITY

Located near the largest sulphur mine in Southern Italy, Cutizzi is a fascinating cru. The wine's extraordinary minerality stems from the presence of iron, magnesium and potassium in the soils.

Commune: Santa Paolina

Average age of the vines: 30 years

Soils: mineral and sulphurous
10 hectares, 430m a.s.l.

CUTIZZI RISERVA 2022

Grapes: Greco di Tufo

Fermentation in stainless steel tanks at 16/18°C

Maturation: 12 months in stainless steel tanks on the lees and periodic bâtonnage

Aging: 3 months in bottle

Serving temperature:
10-12°C

AWARDS

ROBERT PARKER	93 points
WINE ENTHUSIAST	93 points
JAMES SUCKLING	95 points
JANCIS ROBINSON	17/20
LUCA MARONI	94 points
GAMBERO ROSSO	<i>Tre Bicchieri</i>