



SALVATORE MOLETTIERI®

GRECO DI TUFO DOCG



Type of wine: **White**
Denomination: **DOCG**
Varietal: **100% Greco di Tufo**
Production zone: **Montefusco**
Type of soil: **Clayey, Tufaceous**
Vineyard density: **2500 vines/hectare**
Age of the vineyard: **15-20 years**
Altitude: **550/600 meters above sea level**
Exposure: **South-west**
Grape Yield: **9 tons/hectare**
Harvest: **by hand in small cases**
Time of harvest: **mid October**
Fermentation: **in steel with temperature control**
Maturation: **12 months in steel**
Finishing in the bottle: **2 months minimum**
Vine training system: **espalier-guyot**

Organoleptic analysis: ancient wine obtained from the homonymous vine of Greek origin which, in a well-defined area of the province of Avellino, has found a particularly favorable environment.

It is a wine known and renowned all over the world for its characters typical and incomparable.

Intense straw yellow color, it has aromas of strong personality, fresh and elegant, with marked floral and fruity notes, above all hints of apricot, intense and delicate taste.

It goes perfectly with many fish-based preparations, white meats and medium-strength cheeses.

Azienda Vitivinicola Salvatore Molettieri

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