

## CAMPANIA – Passo Della Tortore

## Greco Di Tufo DOCG



**GRAPES**: 100% Greek tuff

**COLOR**: White wine

**NOSE**: Fresh, elegant white wine with notes of apricot jam, yellow peach and cinnamon. After a few years, the bouquet becomes more complex, developing pleasant notes of ginger and elderflower.

VINIFICATION AND AGEING: the hand-picked bunches are transported to the cellar and subjected to soft pressing. The juice is clarified by natural cold sedimentation and a part ferments in stainless steel tanks and the rest in new oak barriques. This is followed by an elevation of 4-6 months sur lies with batonnage.

**FOOD PAIRING**: Shellfish, Vegetarian, Appetizers and snacks.

**SERVING TEMPERATURE:** 10 °C