



TERRE D'AIONE

VIGNAIOLI CARPENITO DAL 1867



GRECO DI TUFO

Denominazione di Origine
Controllata e Garantita

Denomination: Greco di Tufo D.O.C.G.

Vine variety: Greco di Tufo 100%.

Vineyards location: (in the province of Avellino), in the characteristic hamlet of San Paolo in the heart of the municipality of Tufo.

Exposure and altitude of vineyards: south at 500/550mt a.s.l.

Nature of the soil: clay-farinaceous with significant sulphurous veins. The ancient volcanic origin and the structure deriving from the decay of sandstone over the millennia have contributed to making these soils rich in calcareous and clay components and to creating a perfect substrate for obtaining wines with intense aromas and particular mineral notes.

Grapevine cultivation: Guyot trained espalier.

Planting density: 3000 plants per hectare.

Area: 14 hectares.

Average age of the vine: 25 years.

Yield per hectare: 80q

Winemaking techniques: The grapes, entirely produced with Greco di Tufo, are hand harvested and selected. The whole bunches undergo a soft pressing and a natural removal of the lees (static cold clarification). The must produced ferments in steel tanks at a controlled temperature of 16-18 ° C then the wine remains in steel for about 3 months on its lees, to refine its organoleptic characteristics at a controlled temperature and then be bottled.

Pairing: perfect for raw seafood, soups and grilled fish, blue and semi-matured cheese. Ideal also in combination with first courses based on white meat, mozzarella di bufala and vegetables.

First year of production: 2008.

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