

GRECO DI TUFO DOCG

2023 | White Wine



Case Size: 6

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

Vinification:

The grapes are harvested in mid October by hand. Fermentation takes place in stainless steel tanks at a controlled temperatures, followed by a maturation of 12 months in steel and other 2 months in the bottle.

Grape Varieties: Greco di Tufo



Italy, Campania

Salvatore Molettieri

Classification: DOCG | **ABV:** 13% | **Closure:** Natural Cork