



GRECO DI TUFO DOCG

In the early 1980s, Erminia, Generoso and Roberto Di Meo acquired the historical estate from their parents Vittorio and Alessandrina, located in the province of Avellino, in the area of Salza Irpina. The estate, a beautiful 18th-century farmhouse that was once a hunting lodge of the Caracciolo Prince, is surrounded by gently rolling, breezy hillsides.

The goal of the three siblings was to produce wines from the most widespread native varieties in Irpinia, like Fiano, Greco, Aglianico and Coda di volpe, and promote the value of cultural and regional traditions. They decided to plant vineyards, and in 1986 they produced their first vintage.

The Greco di Tufo is weighty in the glass, with delicate aromas of orange blossom, cedar and lime, up to more intense notes of exotic fruits and icing sugar. On the palate it is fresh, fruit-forward, and firmly structured. Pairs gorgeously with vegetable tempura, butter scallops, and fried mozzarella.

GRAPES	100% Greco
LOCATION OF VINEYARDS	Santa Paolina and Tufo
ALTITUDE	480 m a.s.l.
ORIENTATION	Northwest
SOIL	Mainly clay and limestone
VINE TRAINING	Espalier with monolateral Guyot pruning
PLANTING DENSITY	4,000 vines per hectare with yields of 70 quintals per hectare
VINIFICATION	Manual harvest first week of October of selected bunches in 15 kg baskets, destemming, cryomaceration and soft pressing of the grapes, followed by fermentation at a controlled temperature.
AGEING	Stainless steel for about 3 months, with a final ageing in bottle for a further 3 months
ABV	13.5%
OENOLOGIST	Roberto di Meo



LEONE ALATO USA
WINE & SPIRITS