D I MEO ${ }^{\circ}$
SALZA IRPINA

## 'Vittorio' Greco di TuFo DOCG Riserva

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.

Vittorio is produced with grapes from a steep and sunny vineyard planted in 1998 in Montefusco, at 750 m asl. Manual harvest in slight over-ripening, maceration on the skins, fermentation at a controlled temperature and 14 years of aging ( 12 in stainless steel tanks and 2 in bottle). This wine bears the name of Erminia's father, Generoso and Roberto Di Meo and the latter's son.

A brilliant golden yellow with an elegant bouquet of cedar, citrus, Rennet apple and propolis; after that, a mineral recall of flint and slate. On the palate, it is full-bodied, warm and enchanting, balanced with fine acidity and minerality. An ideal pairing with sushi and sashimi, risotto with pumpkin and taleggio cheese, or salmon and potato croquettes.

## GRAPES <br> LOCATION OF VINEYARDS <br> 100\% Greco <br> Montefusco

Altitude
750 m a.s.l.
ORIENTATION
SOIL

Vine Training

PLANTING DENSITY

VINIFICATION

AGEING

## Northeast

 gradient over 20\% quintals per hectareClay and limestone with steep slopes on a

Espalier with monoliteral Guyot pruning

3,500 vines per hectare with yields of 50

Manual harvesting of selected bunches in 15 kg boxes, maceration on the skins, fermentation at controlled temperature.

Rests in stainless steel for 12 years, with a final refinement in the bottle for another 24 months.


