



## Greco di Tufo DOCG 2019

Antica Hirpinia SRL Soc. Agr., Campania, Italy

eCommerce # 920248 | 13.5% alc./vol. | \$22.35

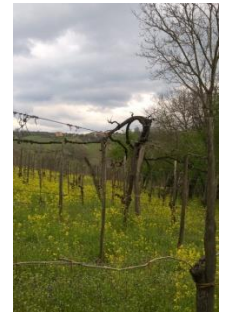


*Powerful and vibrant, this wine is rich of crispy white fruit and intense yellow flowers. Saltiness and acidity are very high and, at the same time, the long élevage on lees has made it round and graceful.*

### Winery & Terroir:

In 1959 several friends came together to form first wine cooperative in Taurasi. In 1992 the cellar, already called Antica Hirpinia, bottled the bottle #1 of **Taurasi DOCG**. Today Antica Hirpinia is still a private cellar led by a group of friends.

Campania Region is characterised by the presence of historical and varietal vineyards. Tufo was essentially one of the most important mining center of southern Italy. Greco began to be cultivated in the inner lands, finding its perfect location in the surrounding territory of Valle del Sabato. This small and quite homogeneous area is marked by volcanic terrains, strongly clayey and calcareous, rich in minerals. Among the Irpinia denominations, in relation to the territory extension but not to the cultivated surface, Greco di Tufo area turns out to be the smallest one.



### Vinification:

Fermentation in cement. Aged 6 month in cement, 4 of which on fine lees. 3 month in the bottle.

**Variety:** Greco 100%

**Residual sugar:** 3 g/L

**Serving suggestion and food pairing:** Serve at 12°C. Perfect accompaniment for chicken breast with vegetables, chicken burrito, lobster roll.

**Luca Maroni** (18vntg)

**Decanter WWA** (18vntg)

**92p**

**Bronze**

