



# Torricino Greco di Tufo



**Varietal:** 100% Greco di Tufo

**Sugar:** g/l

**Exposure:** South-east & South-west

**Alcohol %:** 13

**Appellation:** Greco di Tufo DOCG

**Acidity:** g/l

**Altitude:** 250-400 mt a.s.l

**Production:** 1100 cs

**Soil:** Clayey-calcareous with consistent sulfurous veins. Soils rich in clay and mineral limestone components, ideal conditions for obtaining wines with intense mineral notes.

**Tasting Notes:** Straw yellow with delicate golden reflections. As for sense of smell, citrus notes of youth quickly leave the field to yellow peach, apricot, green almond and flint. On the palate it is fresh and savory with an intense and refreshing citrus fruit, great structure and marked flavor.

**Vinification:** Hand-picked and selected grapes for the company's core wine. After a few hours of cold maceration, the destemmed bunches undergo a soft pressing. The must produced ferments with selected yeasts in stainless steel tanks at a controlled temperature of 12-14° C

**Aging:** The wine stays in stainless steel, where it ages for about 4 months on fine lees, to give complexity and structure before starting to be bottled.

**Food Pairing:** Perfect with seafood first courses, soups and grilled fish, blue cheeses and semi-aged cheeses. Also ideal in combination with meat-bases first courses.... also goes well with meat-based pastas & light soups.

## Accolades

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