



## Corte del Golfo

# Greco di Tufo DOCG

### Vinification

Greco di Tufo D.O.C.G., made from the ancient grape variety "Greco" grown in the town of Tufo, Avellino. The grapes are harvested and selected manually and undergo a soft pressing. This is followed by fermentation and maturation process on its lees for about 1 month in stainless steel tanks at a controlled temperature of 16-18°C.

### Description

A wine with a straw yellow colour with light golden hints and a strong personality. Long aftertaste and well-structured, fresh and intense with fruity notes, such as apricot, pear, apple, exotic fruits, and a distinct minerality from the volcanic soil.

### Food Pairings

Perfect with raw fish and light dishes. It is ideal with white meats, mozzarella and grilled vegetables.



**Greco di Tufo**



**Avellino,  
Campania**



**8-10 °C**



**Alcol: 13%  
Zuccheri: 4 g/l**