



ROCCA^{del} DRAGONE

Greco di Tufo

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

GRAPES

100% Greco Bianco

VINEYARD AREA

Selected vineyards in the communes of Tufo, Altavilla Irpina and Montefusco, in the province of Irpinia, in Italy's southern region of Campania. The vineyards lie at an altitude of 550 to 650 meters above sea level.

AGE OF VINES

approximately 15 to 20 years old

PLANT TRAINING AND DENSITY

all the plants are trained using the Guyot system. Average density is 3000 plants per hectare, with a maximum yield of 1.8 kg of grapes per plant.

HARVEST

Manual harvest is in mid-October

VINIFICATION

The grapes are de-stemmed and delicately pressed. The must is then chilled to 10-12°C and left to rest for approximately 36 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 15 to 16°C.

The wine is then left on its lees in stainless steel tanks for approximately three months in order to maximise extraction of complex aromas.

WINEMAKER'S NOTES:

The wine has a lovely pale yellow color. The bouquet offers delicious aromas of almonds and honeysuckle. The palate is well-balanced, crisp, lively and complex, with a refreshing minerality and sensations of grapefruit, melon and orange zest. The finish is elegant and lingering.