

PETILIA - GRECO DI TUFO

APPELLATION:	Greco Di Tufo D.O.C.G.
PRODUCTION AREA:	Altavilla Irpina, Fondi di Chianchetelle (AV)
GRAPES:	100% Greco di Tufo
YIELD PER HECTARE:	50 hectolitres
VINIFICATION:	soft pressing of whole grapes. Temperature-controlled fermentation with addition of selected yeasts
AGING:	in steel tanks
CHARACTERISTICS:	Color: straw yellow. Nose: ample space offers hints of citrus, apricot and peach. Taste: almond and hazelnut.
ALCOHOL:	12% vol.
MATCH	all types of seafood dishes and aged cheeses
SERVICE TEMPERATURE:	10 °C

