

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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GRECO DI TUFO DOCG 'TERRANTICA' I FAVATI

Greco di Tufo, is the oldest grape variety of the Avellino area. It was imported from the Greek region of Thessaly by the Pelasgian peoples.

A confirmation of the millennial origin of the Greco di Tufo wine was provided by the discovery of a fresco at Pompei, traced in the 1st century BC. A brief poetical inscription was added to the fresco, apparently by a frustrated lover: 'You are truly cold, Bytis, made of ice, if last night not even Greco wine could warm you up.'

The Greco variety was originally cultivated on the slopes of Vesuvius, where it was given the name Lacryma Christi. It was later planted in the province of Avellino, where it was given the denomination Greco di Tufo.



Grape: 100% Greco di Tufo

Tasting Notes: Straw yellow color. Bouquet of honey and almonds with nuances of yellow flowers. Full bodied, almost creamy in the mouth with flavors of honey and excellent acidity.

Production Area: Lapio and Tufo, province of Avellino.
Vineyards: About 2 hectares (4 acres) of estate vineyard. **Elevation:** 500 meters (1,580 feet) above sea level. **Soil:** Calcareous and clayey soils. **Vines Age:** 6-7 years old. **Planting System:** Guyot. **Production per vine:** 2.8 kg (6.2 pounds). **Vine Density:** 6,500 per acre. **Production per hectare:** 8,000 kg (about 3.2 tons per acre). **Harvest date:** Third/Fourth week in October