

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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GRECO DI TUFO DOCG 'TERRANTICA - ETICHETTA BIANCA' I FAVATI



For this special production Greco di Tufo *Terrantica - Etichetta Bianca* (White Label), the producer uses grapes harvested from the most northern area of the vineyard. It is then aged in bottle for another 4-5 years. This not only provides increased minerality it also creates more softness and persistence.

Grape Variety: 100% Greco di Tufo from a single vineyard.

Tasting Note:

Color: intense straw yellow color. Aroma: bouquet of honey and flowers. Full bodied, almost creamy in the mouth with flavors of honey and excellent acidity. Food pairings: shellfish and fish dishes, grilled swordfish or sea bass, linguine with clams.

Vineyard Notes

Production Area: Santa Paolina, province of Avellino on 2 ha, at 500m asl.

Soil: calcareous and clayey soils. Vine age: 20 years. Planting system: guyot. Production per vine: 2.8kg. Vine density: 6,500 per Ha. Yield: 80qq per Ha.

Harvest: by hand, third/fourth week of October – only the clusters of the most northern part of the vineyard are used for this selection.

Winemaking Notes:

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4° C for 4-12 hours. Long fermentation and bâtonnage for 8-10 months. Use of selected indigenous yeast. No filtration during bottling and final aging in bottle for at least 12 months. Fining in bottle can be up to 5 years based on the vintage.