



Vicus Greco di Tufo

LOCATION:

Italy > Campania > Irpinia DOC >
Greco di Tufo DOCG

VARIETY:

Greco

WINEMAKER:

Milena Pepe



EXPERIENCE

NAME: The Greco grape is recognized here by the DOCG title, Greco di Tufo, Greco from the commune of Tufo, a small area of just 8 municipalities. Vicus is Latin for village.

CHARACTER: The aromatics are restrained with citrus, pear, and herbs. The palate is more intense with a medium to full-bodied texture that has a distinct acidity and mineral character reflective of the volcanic soil.

ENJOY WITH: Perfect with heartier white meats like pork loin or scallops, classic neapolitan pasta and beans, raw seafood like oysters or crudo.

BEST RESULTS: Serve at 48-52° F, more expressive after 20-30 minutes in the glass.

EXPRESSION

FERMENTATION: Destemming, pneumatic press, and fermentation in temperature controlled stainless steel with neutral yeast selected to express terroir (no aromatic yeast).

ELEVAGE: Four months in stainless steel tank with lees contact, batonnage every 7 days for the first two months.

FINING AND FILTERING: Fined with bentonite, microfiltering, vegan but not certified.

SULFUR: Minimum amounts of sulfur are added at crush, fermentation, and bottling to preserve the freshness of the wine.

SOURCE

FARMING: Integrated farming techniques with no herbicides or insecticides, dry farming, and vigorous hand sorting of best fruit.

LAND: 4 hectares planted around the towns of Montefusco and Santa Paolina, elevation between 1,500-1,650 feet a.s.l. Soils are tuffaceous (volcanic), clay, and limestone with a southeastern exposure.

VINE: Average age 15-20 years old, Guyot and cordon.

HARVEST & PRODUCTION: All estate, hand harvested fruit, the Vicus line represents a small selection of 300 cases.

SCIENCE

ABV: 13%

SUGAR RATE: <2 g/L

TOTAL SO₂: 80 mg/L

TOTAL ACIDITY: 5.95 g/L

