

GRECO DI TUFO

Campania, Italy

Lapilli

VEGAN

Method & Production

Greco di Tufo is one of the oldest grapes in the province of Avellino and was brought into the area of Tufo by the Greeks in the first century BC. The vineyards are south facing at 500 meters above sea level from the hilly towns of Tufo and Montefusco. The grapes are hand-harvested at the end of October. After a soft pressing, the must obtained ferments for around 15-20 days, in stainless steel, using selected yeasts. Three months maturation overall, with one month on the lees before filtration and bottling.

Tasting Notes

This is a delicious example of Greco di Tufo. Notes of stone fruits dominate the aromas with peach and apricot, but there's a delicious complexity that comes with hints of pear, almond, sage and a twist of minerality. The acidity cleanses the palate and keeps the wine refreshing and moreish, while the ripe fruit gives the wine a certain roundness and softness which balances perfectly.

Food Matching

An excellent accompaniment to white meats, shellfish, seafood and vegetable soups.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
LL0224	Greco di Tufo	Greco	2024	13.0%	Cork	6x0.75lt	No	No	Yes	No