

GRECO

Campania, Italy

Pietracupa

Method & Production

The Greco grapes are hand-harvested in September/October. After pressing the grapes, the must is fermented in stainless steel tank. The finished wine matures on the lees for at least 6 months before bottling and then at least 8 months in the bottle before it is ready to be released.

Tasting Notes

Light, bright and intense straw yellow. An exemplary and complex tapestry of rare and delicate aromas: hedgerow, nectarines, kumquats, white stone fruit, ferns, sage, white pepper and citrus peel. In contrast to the gentle nose, the palate has few rivals for flavour and energy with an overwhelming savoury-acid grip. Its long trajectory ends in an irrepressible glow of citron and white peaches. Amazing minerality.

Food Matching

Foil-baked sea bream.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
PI0124	Greco	Greco	2024	12.5%	Screw Cap	6x0.75lt	No	No	No	No