



GRECO DI TUFO

Campania, Italy

Lapilli

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 metres above sea level and the vines are around 20 years old. The grapes are harvested at the end of October and after fermentation, they spend 3 months on the lees in stainless steel tanks, before further refining in bottle. This Greco di Tufo was an IWSC winner in 2016.

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
White Wine									
LP0218	Greco di Tufo	Greco	2018	13.0%	Cork	6X0.75lt	No	No	No