



## GRECO DI TUFO DOCG

<b>APPELLATION</b>	Greco di Tufo DOCG
<b>VINTAGE</b>	2017
<b>VINE</b>	100% Greco grapes selected manually and harvested in boxes
<b>PRODUCTION AREA</b>	IRPINIA
<b>VINEYARDS ALTITUDE</b>	480 m asl
<b>BREEDING SYSTEM</b>	Guyot
<b>SOIL TYPE</b>	Calcareous clay
<b>VINEYARD EXPOSURE</b>	South
<b>STRAW DENSITY PER HECTARE</b>	4500
<b>YELD PER HECTARE</b>	80 ql
<b>AVERAGE AGE OF THE VINES</b>	20 years
<b>HERVEST PERIOD</b>	Second ten days of October
<b>VINIFICATION</b>	Fermentation in steel containers at controlled temperature for about 10-12 days ...
<b>FERMENTATION</b>	In steel containers for about 5 months
<b>ALCOHOL CONTENT</b>	13,00% vol
<b>PACKAGING</b>	Truncated conical bottle cl 0.75, corrugated cardboard, cork stopper
<b>PROFILE</b>	Large floral structure with hints of dried flowers, oregano and chamomile.
<b>SERVING TEMPERATURE</b>	8-10°C
<b>SUGGESTED PAIRINGS</b>	Grilled swordfish, turbot with potatoes, lobster with pepper cream.
<b>STORAGE</b>	Dry room with controlled temperature
<b>TASTING GLASS</b>	Tulip glass

**CANTINE IANNELLA®**  
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