



#### Greco di Tufo Tenute di Alta Villa DOCG

Made from pure Greco di Tufo grapes from very old vines (planted from 1956 to 1980) planted at Tenuta di Alta Villa. Harvested in early fall, the grapes are vinified and aged in stainless steel for about four months. Lovely mineral notes with a never-aggressive yet distinctive and persistent palate. Tenute di Altavilla extend 25 hectares (62 acres) in the province of Avellino, in the DOCG zones of Irpinia. The vineyards feature predominantly tuffaceous soil with a high percentage of clay, excellent exposure, beneficial diurnal temperature changes and steep slopes.

Wine exported to: Australia, Canada, Hong Kong

#### Most recent awards

JAMES SUCKLING: 94

WINE ENTHUSIAST: 93

VINI BUONI D'ITALIA: Gold Star

# Winemaking and Aging

| Grape Varieties:        | 100% Greco                                      |
|-------------------------|---|
| Fermentation container: | Stainless steel                                 |
| Type of yeast:          | Selected  |
| Maceration technique:   | Gently pressed, the must ferments off the skins |
| Aging containers:       | Stainless steel                                 |
| Aging before bottling:  | 4 months  |
| Closure:                | Silicone  |

## Vineyard

| Organic:           | No  |
|--------------------|---|
| Vineyard location: | From vineyards at the Tenute di Altavilla estate,<br>Campania |
| Soil composition:  | Tuffaceous and marly clay soil                                |
| Vine training:     | Guyot   |
| Altitude:          | 400-500 meters (1,312-1,640 feet) above sea level             |
| Vine density:      | 2,500-3,000 vines per hectare                                 |
| Yield:             | About3,000 litres per hectare                                 |
| Exposure:          | Various   |
| Years planted:     | 1956-1980   |
| Age of vines:      | 35-59 years old   |

| Time of harvest:                      | Late October |
|---------------------------------------|--------------|
| First vintage of this wine:           | 2004         |
| Total yearly production (in bottles): | 60,000       |

### Tasting Notes and Food Pairings

| Tasting notes:       | Straw yellow in color with an ample, mineral and<br>fruity nose full of apricots, white peaches, almonds<br>and citrus. A complex, rich palate with good<br>structure and a fresh flavor. Never aggressive, it is<br>full of character, genuine and persistent. |
|----------------------|---|
| Serving temperature: | Best served at 10 -12 °C (50- 53.6 °F).   |
| Food pairings:       | Lobster, pizza, or any seafood pasta dishes   |
| Aging potential:     | 5 years   |
| Alcohol:             | Alcohol cont. 13.5% by volume; dry extract: 23<br>g/L; total acidity: 5.5 g/L; residual sugar: 1,7 g/L;<br>pH: 3.42   |
| Winemaker:           | Riccardo Cotarella  |

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