



Lapilli wines come from the Avellino Province of Campania of Southern Italy. The volcanic layers of soil help to create stunning mineral-driven and memorable wines. The indigenous varietals here have had thousands of years of adaption, finding balance in volcanic soils, high altitudes and cooling Mediterranean breezes.

GRECO DI TUFO DOCG 2021

VARIETAL: Greco di Tufo

APPELLATION: Greco di Tufo DOCG, Italy

Greco di Tufo is a DOCG of the Campania wine region and is responsible for one of Italy's most prestigious white wines, made from the grape variety that shares its name. The name Tufo refers not only to one of the villages from which the wine comes, but also the type of soil found in the region, known as tuff in English - but distinct from limestone tufa - it is made of ash ejected during an eruption which then compacts. The extreme altitude of the region helps moderate warm summer temperatures and aids in the retention of natural acidity in the grapes.

VINEYARD:

ALTITUDE: 2,300 feet above sea level

HARVEST: End of October

VINIFICATION: The grapes are soft-pressed and the must obtained ferments for 15-20 days at a controlled temperature, 60°F, in stainless steel tanks. The wine rests on the lees for several weeks to acquire volume and complexity before bottling.

ALCOHOL: 13.5% Vol

Tasting Notes

COLOR: Intense straw yellow color

AROMAS: Notes of lemon, apricot, pear, apple, peach, almond with hints of sage and mineral

PALATE: Excellent acidity with ripe fruits and minerals lingering on the long finish



This wine is particularly suitable to accompany grilled vegetables, soft cheeses, poultry and pork as well as shellfish and seafood dishes.



UPC: 0 89832 92238 4
750ml / 12pk



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