

## GRECO DI TUFO D.O.C.G. TERRE DEGLI ANGELI



Grape Variety: 100% Greco.

Production Area: family-owned vineyards in Santa Paolina.

Winemaking: the grapes are harvested in the first two weeks of October. The must is fermented at cool temperatures with selected yeasts. The wine is then aged on its lees in stainless tanks for some months.

Tasting Notes: intense straw yellow color. The nose is intense and rich with fruity aromas of apricot, apple, peach and an attractive vegetal note. The palate is full bodied, soft and well balanced with excellent acidity.

Food Pairings: ideal with hors d'oeuvres, shellfish, grilled fish dishes, buffalo mozzarella, white meat.

Best served at 10-12  $^{\circ}$ C.