



M
MANIMURCI

ZAGREO

GRECO DI TUFO D.O.C.G.

This is fantastic, fruity flavoured, varietal white wine, as we like.

VINEYARDS

Greco di Tufo DOCG growing area. South/West 400 m. above the sea level.

VINIFICATION

Selection of grapes in the vineyards and in the winery. Soft crushing, fermentation of the must at checked temperature. Aging in bottle for at least 2 months.

ORGANOLEPTIC DESCRIPTION

Straw- yellow colored, ripe- fruity flavoured wine: peach, vanilla and honey. Greco is a full- bodied wine whose acidity is light.

GASTRONOMIC SUGGESTION

Match this wine with grilled shellfish, fishes, white meats. It can be also used as an aperitif.

ANALYTICAL INFORMATION

Alcohol content: 3% vol.
Total acidity: 6,00 g/l .

GRAPES VARIETY

100% Greco di Tufo

YEALD PER HECTARE

70 quintals/ha

WINE TRAINING

Guyot