



VILLA MATILDE
AVALLONE

VITICULTORI IN CAMPANIA DAL 1965

TENUTA PIETRAFUSA

DALTAVILLA

Greco di Tufo DOCG

Greco di Tufo is a DOCG of the Campania wine region in southern Italy. The Greco di Tufo grape is believed to have been introduced to Campania by the Pelasgians, an ancient population from Thessaly in Greece. The name Tufo refers not only to one of the villages from which the wine comes, but also the type of rock on which the village was built. Known as tuff in English - but distinct from limestone tufa - it is made of ash ejected during an eruption which then compacts.



TECHNICAL INFORMATION

Grape varietal:	100% Greco
Area of production:	Altavilla Irpina, Tufo and Santa Paolina (Province of Avellino)
Soil:	Tuff with marly clay and sulphur
Growing system:	Simple Guyot and spurred cordon
Vinification:	Gentle pressing, then chilled gravity settling followed by fermentation off the skins
Ageing:	In stainless steel tanks for about 4 months
Shelf life:	5 years
Organoleptic analysis:	The wine appears straw yellow and boasts a long-lingering, rich bouquet of white peach, apricot and sweet almond that meld with mineral and citrus notes. The vigorous palate is crisp and complex, completing a wine of great personality and varietal fidelity.
Pairing with:	Lobster, pizza, or any seafood pasta dishes
Serving temperature:	12°-14°
First vintage produced:	2004