



GRECO DI TUFO
D.O.C.G.
LOGGIA DELLA SERRA



Grape Variety: 100% Greco.

Production Area: family-owned vineyards in Montefusco.

Winemaking: the grapes are harvested at the end of October, given the high altitude of the vineyards. The must is left to settle and fermented with selected yeasts in stainless steel tanks at cool temperatures. It is aged on its lees for several weeks.

Tasting Notes: the long period of ripening ensures a bright, deep golden color with greenish hues. An outstanding, elegant and balanced wine with intriguing fragrances of white flowers, citrus fruit, pear and apple overlaid by subtle honey and an agreeable mineral sensation. The fine acidity merges well with the rich body and the long mineral and fruity aftertaste.

Food Pairings: shellfish, grilled fish, buffalo mozzarella, Thai curry dishes, salmon, sea bass, grilled tuna and lemon-roasted chicken.

Best served at 10-12 °C.