



**NARDONE**<sup>®</sup>  
N A R D O N E

## Greco di Tufo D.O.C.G.

<b>Appellation</b>	Greco di Tufo D.O.C.G.
<b>Alcohol content</b>	13,00 % vol.
<b>Grape Variety</b>	Greco di Tufo 100%
<b>Vineyard</b>	Santa Paolina
<b>Soil</b>	Mainly chalky clay
<b>Exposure</b>	South
<b>Altitude</b>	550 m a.s.l.
<b>Vines per hectare</b>	About 3000
<b>Training system</b>	Shoulder with guyot pruning system
<b>Age of vineyard</b>	About 10 years
<b>Yield per hectare</b>	About 8000 kilos
<b>Period of harvest</b>	Second decade of October
<b>Vinification</b>	Classic white vinification in stainless steel tanks at controlled temperatures
<b>Ageing and maturing</b>	At least 3 month in bottle At least 12 months in bottle
<b>Colour</b>	Straw yellow
<b>Bouquet</b>	Fruity bouquet with apricot and peach notes
<b>Palate</b>	Smooth, elegant, mineral and full-bodied
<b>Food pairings</b>	Perfect as an aperitif or to be enjoyed with seafood and grilled fish dishes