

# GRECO

Organic wine

**Vine:** Greco 100 %

**Type of training:** guyot

**Density:** 5000 vines per hectare

**Area of production:** Comune di Benevento

**Altimetry and exposure:** 250/300 mt a.s.l., with West/South-West exposure

**Soil characteristics:** Clayey-calcareous marls and sandstones

**Grape Yield:** 90 ql/Ha

**Time of harvest:** second half of September

**Vinification:** in white with soft pressing

**Fermentation:** at controlled temperature in stainless steel tanks (15-16 C°).

**Refinement:** on fine lees for five months in stainless steel

**Alcohol:** 13% vol.

**Colour:** dark straw yellow

**Bouquet:** nice bouquet, wide and intense, with notes of citrus fruits and tropical fruits.

**Palate:** fresh and sapid with a long aromatic final characterized by notes of citrus and evidence of almonds.

**Food pairings:** Seafood salad, fish and shellfish, fried fish, white meats. Ideal for aperitives and finger food .

**Serving temperature:** 10 C°



  
**OPPIDA**  
AZIENDA VITIVINICOLA