

Greco

organic wine

Vine: Greco 100%

Type of training: Guyot

Density: 5000 vines per hectare

Area of production: Comuni di Benevento

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

Soil characteristics: Clayey-calcareous marls and sandstones

Grape Yield: 90 q/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: straw yellow

Bouquet: pleasant bouquet, large and intense, with evidence of citrus 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



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