

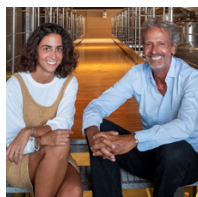


GRECO DI TUFO

DOCG

"Claudio is fascinated with the expression of southern Italy's flavors and cultures. In 2005, he left a successful career as a biologist, geneticist and microbiologist and returned to Italy with his family to begin his "second life" as a winemaker. His daughter, Alessandra, shares his passion and works with Claudio to help manage the business."

VINEYARD LOCATION	Frazione San Paolo di Tufo 1000 Kg - Santa Paolina 5000 Kg
ELEVATION	500 - 700 Meters Above Sea Level
SOIL TYPE	Limestone Clay with Sulfur Veins
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	25 Years
CASE PRODUCTION	4,120
YIELD	800 KG A ha
TRELLIS SYSTEM	Double Guyot
VARIETAL/BLEND	Greco di Tufo DOCG
FILTRATION METHOD	Microfiltration with Housing Filter
MACERATION/FERMENTATION	Approximately 22 days
AGING CONTAINER	Stainless Steel
AGING TIMES	4 Months
ALCOHOL BY VOLUME	13.5%



WINEMAKER
Claudio Quarta
and Alessandra

REGION
Campania

