



FEUDI DI SAN GREGORIO GRECO DI TUFO DOCG

Feudi di San Gregorio, a modern expression of a centuries-old tradition of passion and dedication to the land, is Campania's premier winemaking estate. Situated in the tiny village of Sorbo Serpico in Campania's Irpinia region, this highly-acclaimed winery was established in 1986. Since then, it has aggressively tapped into the enormous potential of Campania's unique terroir and ancient varieties by placing a contemporary spin on indigenous grapes such as Fiano di Avellino, Greco di Tufo and Aglianico.

Throughout its short yet prolific history, the estate's proprietors have cultivated Campania's finest vineyards and worked closely with some of Italy's best enologists. The results have been remarkable – the wines of Feudi di San Gregorio meet time and again with stellar reviews and consistently garner international critical acclaim.

PRODUCTION AREA

Country: Italy
Region: Campania
Appellation: Greco di Tufo DOCG

The communes of Tufo, Santa Paolina and Torrioni in Campania. 15 - 20-year-old vines are grown between at 1,400 - 2,300 ft above sea level. Grapes are grown with 3,500 - 4,500 vines per hectare in deep, finely-textured, moderately alkaline and very calcareous soil.

GRAPE VARIETIES

100% Greco di Tufo

PRODUCTION TECHNIQUES

Grapes are harvested in early to mid-October. Immediately following harvest, grapes are de-stemmed and undergo a gentle press followed by cold settling at 57° F for 24-48 hours. Fermented in stainless steel between 61 - 64° F. No malolactic fermentation.

AGING

Aged 3 months in stainless steel on the lees with an additional month in bottle prior to release.

DESCRIPTION

Color: Intense straw yellow color with a golden shimmer.
Aroma: Delicate scents of ripe pears, apricots, apples, fern and mint.
Taste: Harmonious, with a lively acidity and mineral structure typical of the Greco grape.

ANALYSIS

Alc.: 13.0% TA: 5.81 g/L pH: 3.28

SERVING SUGGESTIONS

Ideal with fish dishes, pastas and risottos.

BOTTLE SIZES

750 ml