



RIECI 2016

GRECO di TUFO



Organoleptic description

“The golden colour, rather evolved, immediately shows that it is undoubtedly a Greco, notoriously rich in pigment. The scents are not gently fruity, they rather reveal hints of rock, minerals, sulfur and aromatic herbs. Superb taste. Softness and freshness offset each other beautifully, while a mineral vein enriches the momentum. The taste is pleasant, not at all intense but extremely inviting. It will improve while still in the bottle.”

© Gimmo Cuomo - *Corriere della Sera* 19th October 2014



Technical details



Registered Designation of Origin: Greco di Tufo DOCG

Variety: 100% Greco di Tufo

Location: Chianche (Avellino) - Campania - ITALY

Vineyard size: 2,2 ha

Altitude: 430 m

Vineyard layout: South-West

Land: Calcareous clay

Pruning: Guyot

Production: 40 Ql/Ha

Type and time of harvest: hand-picked,
16th - 17th October

Winemaking: Pressing of crushed and de-stemmed grapes, settling and racking must, fermentation at controlled temperature for 20 days

Maturation: 9 months on the dregs

No tartaric stabilization

Filtration: Sterile, in cartridges 0.45 µm

Bottling: 29th November 2015

Yield: 56%

Bottles produced: 6.570

ANALYTICAL DATA

Acquired Alcohol: 12,41% vol.

Residual Sugar: <1 g/l

Non-reducing extract: 21,9 g/l

pH: 3,34

Total acidity: 6,64 g/l

Total sulfur dioxide: <51 mg/l

Legal limit for organic dry white wine: 150 mg/l

Legal limit dry white wine: 200 mg/l



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The RIECI Secrets

The Name of the bottle derives from the source of longevity called "Greci" (in dialect **RIECI**) situated in Chianche (Av).

The writing in **Braille** in high relief shows the type of wine (Greco di Tufo) and the tasting modality.

GREEK border. Symbolical access key.

QR Code. By framing the code with a mobile phone, the RIECI world is disclosed.

RIECI uses Nomacorc Select Bio, the first bottle cap in the world with no carbon footprint, produced with biopolymers derived from sugar cane.

Codex. Access code for the affinities world wide.

Innovative Technology. The square will light up when the ideal temperature of the wine is reached.

The Fox and the tragic mask. Phaedrus: Fabulae, I, 7. Path for the pursuit of good luck.



“*Personam tragicam forte vulpes viderat; quam postquam huc illuc semel atque iterum verterat, 'O quanta species' inquit 'cerebrum non habet.' Hoc illis dictum est quibus honorem et gloriam Fortuna tribuit, sensum communem abstulit.*”

#rieci