

# ZIEC 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 reveil 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 Ol/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: < | g/l

Non-reducing extract: 21,9 g/l

**pH**: 3,34

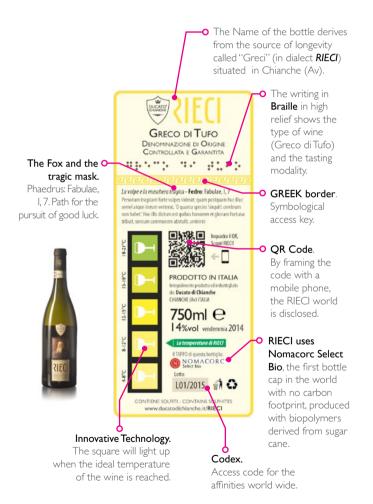
Total acidity: 6,64 g/l

Total sulfur dioxide: <51 mg/l

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

Legal limit dry white wine: 200 mg/l

## The RIECI Secrets



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.