



LOGGIA DELLA SERRA GRECO DI TUFO DOCG

WINE DESCRIPTION

The Greco variety was originally cultivated on the slopes of Vesuvius, where it was given the name Lacryma Christi. It was later planted in the province of Avellino, where it was given the denomination Greco di Tufo. The refined personality of the wine is in sharp contrast with the wild nature of the Irpinia, where it is made. This contrast is the result of the area's dedication to simplicity which has been refined by years of winemaking. "Loggia della Serra" is the name of the vineyard in Montefusco at 600 m above sea level. It means "terrace on the vineyards".

TASTING NOTES

Pale medium gold color. Rich and powerfully aromatic nose of apricot, apple, peach, and citrus. Full bodied, soft and well balanced with excellent acidity.

FOOD PAIRING

Ideal with appetizers, shellfish, grilled fish dishes, poultry, and buffalo mozzarella.



VINEYARD & PRODUCTION INFO

Vineyard location:	Montefusco
Orientation:	South-southeast
Soil composition:	Calcareous clay
Training method:	Bilateral Guyot
Elevation:	1,875 feet
Vines/Acre:	over 3,000/Ha
Exposure:	South-southeast
Age:	20 years
Harvest time:	Mid/ End of October
Production:	160,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Greco
Fermentation container:	Stainless steel tanks
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	6 months "sur lie"
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	1.7 g/L
Acidity:	5.9 g/L
Dry extract:	21.3 g/L

PRODUCER PROFILE

Estate owned by:
Walter Mastroberardino
and his children Paolo and Daniela
Winemaker: Paolo Mastroberardino
Total acreage of vine: 494 (200 Ha)
Winery Production: 1,200,000 bottles
Region: Campania

