

Macchialupa

D.O.C.G. Greco di Tufo

The winery was founded in 2001 by the love of a winemaker for Fiano and Aglianico di Taurasi and the passion of an agronomist wine- maker for the Greco di Tufo. Valle Sabato, on the border of the province of Avellino with that of Benevento covers a territory with the typical hills with sweeping valleys and high ridges. On these ridges at a height of about 450 meters above sea level, the area is well prepared serving to accommodate the Greco vine, a grape otherwise known as Aminea Gemina imported from Thessaly before the Christian era.



COUNTRY

Italy

VARIETAL

100% Greco

SOIL TYPE

Volcanic & clay

VINEYARD

Valle del Sabato High altitude (1310-1640ft) Amid wide valleys & towering ridges

HARVEST

Manual Harvested & sorted

VINIFICATION

Soft pressing 2 months aging on lees 2 months aging on bottle

TASTING NOTES

Deep straw yellow. Very fruity, with hints of pineapple, almond, pear and honey Dry, warm, soft with nice freshness and a very prolonged, persistent finish