



Macchialupa

DOCG 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 winemaker 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

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.

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