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ITALY	WHITE	WEEKLY	PLEASE INQUIRE

COLLI DI CASTELFRANCI
"GROTTE" GRECO DI TUFO



Greco di Tufo is so delicious I'm a gonna go througha the roofo.

conceptual doppelgänger



Uni - sea urchin sushi - is probably one of the most environment-expressive foods one can

eat. While many recoil at the texture, the literal 'ocean' of flavor that greets the brave seekers of new tastes is the kind of experience your palate never forgets. Maybe "Grotte" doesn't quite ascend to this pedestal for all, but isn't it worth a shot?

Winemaker	Carmine Valentino - Named 2010 Winemaker of the Year in Campania by the magazine "Duemila Vini" published by Gambero Rosso.
Alcohol	12.5%
Grapes	100% Greco
Region	Campania
Sub-Region	Benevento
Vine Age	15 years old
Vineyard	28 total ha, 7 ha of Greco
Yields	60 quintals/ha
Soil/Aspect	Volcanic on a stony base. Southwest facing.
Closure	Cork
Size	750ml
Producer	Established in 2002, the company is family owned by two brothers-in-law, Gregorio Luciano and Gerardo Colucci. Both hark from generations of winegrowers in the region; and prior to starting their own venture, had sold their grapes to large companies in the area. Their philosophy is to balance tradition and technology, with hard work and a dedication to their passion. Through their efforts, they have managed to dominate the landscape for quality wine production in Irpinia.
Viti/Vini	Sustainable. Hand-harvested during the second half of October. Minimal intervention, with a real appreciation for the notion that great wine is made in the vineyard. De-stemmed and pressed off skins. Fermentation in temperature controlled (14-16 degrees Celsius) in 25 ton stainless steel tanks.

