



WHERE
ITALY

WHAT
WHITE

WHEN
ALL DAY
LONG

MUSTILLI GRECO DI TUFO

Have you ever met a Greek with a mild opinion?

Mustilli



Sannio DOP Piedirosso 2013
Slow Wine 2015 | Slow Food editore - Vino quotidiano

WINEMAKER Anna Chiara Mustilli

REGION Campania

GRAPE VARIETY Greco di Tufo

SOIL Calcaerous, volcanic, clay

AGE OF VINES Planted 1984 (Cesco di Nece) & 1997-2005 (Pozzillio), 2000-2005 (Presta)

PRODUCTION 6,000 bottles



CONCEPTUAL DOPPELGÄNGER

Elegant and striking, flowing like straw gold silk - an ode to beauty that responds to the winds. Always in touch with the natural world around and in love with its bounty. Forever stylish and recycled endlessly - even trotted out as the new thing (typical of the eternally classic). Get lost in the undulating folds. Savor the lines. Drink in the beauty, like so many do, starting before the sun sets.

VITI/VINI

Hand harvested at the end of October off of 3 organically farmed blocks totaling just under 2.5 hectares. Yields are kept low. Grapes are immediately whole bunch pressed at low pressure. Fermented in stainless steel at moderate temperatures 15-17 degrees Celsius) over 2-3 weeks. Maturation in stainless steel for 2-3 months with batonnage. Lightly fined, unfiltered and a small SO2 addition prior to bottling. 3 months in bottle prior to release.

PRODUCER

The Mustilli family settled in the town of Sant'Agata dei Goti at the start of the 14th century, and has been producing wine for 5

centuries. Sant' Agata dei Goti is a sub-region of the DOC Sannio, and Mustilli is the only winery in the area. All 20+ hectares are planted to indigenous varieties- Aglianico, Piedirosso, Falanghina and Greco di Tufo. Starting in the 1960's, Leonardo Mustilli established the modern day iteration of its production, replacing the dirt floor with cement for hygiene purposes and adding electricity. He is the first to have bottled pure Falanghina in the 70s. Today, the estate is run by 2 of the daughters- Anna Chiara, who manages the vineyards and winemaking, and Paola, the commercial side of the business. It is a family affair committed to maintaining the integrity of these beautiful hills and producing wine in a traditional manner that preserves the integrity of their history.

communal brands



CLASSIC WINE FOR MODERN PEOPLE