

Monovitigno Greco

DENOMINATION | Campania igp Greco

GRAPE VARIETY | Greco

PRODUCTION AREA | 60% Avellino, 40% Napoli

SOIL | Clay - Calcareus

TRAINING SYSTEM | Guyot

HARVEST PERIOD | Mid October

HARVEST | Manual

Vinification

FERMENTATION | Stainless steel

FERMENTATION TIME | 12 days

TEMPERATURE | 16° - 19° C

AGING | "Sur lies" tank and bottle for 3 months

ALCOHOL CONTENT | 12.5% - 13%

Organoleptic characteristics

Brilliant straw yellow colour, the aroma is complex, reminiscent of orange blossom, ripe fruit, walnuts and hazelnuts, with light hints of anise and honey. On the palate it is full and round, full-bodied and elegant, without harshness, very structured such as to define it as "the reddest of whites". It evolves positively over the years.

Matching

Ideale with important first courses such as risotto with porcini mushrooms, baked cannelloni, medium-fat fish dishes. It also goes well with fresh cheeses and white meats.



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