

LUCIDELSUD

Light and shadows tell the colours and the shades of every wine, carrying the vineyard throughout its seasonal ripening process.

Lucidelsud fully and immediately expresses the main features of Greco, a white grape variety that finds in Irpinia, and more precisely around Tufo, the best conditions to express its own qualities: minerality, outstanding structure and persistency will make people feel on cloud nine. This is why Greco di Tufo can compete on the major international wine stages, it's just one of a kind.

Appellation

Greco di Tufo DOCG

Grape

Greco

Fermentazione

In stainless steel tanks at 16/18° C.

Maturation

About 4 months in stainless steel tanks on its own lees.

Organoleptic Examination

At the nose is intense and persistent, with clear and net fruity notes. In the mouth acidity comes immediately together with a good level of saltiness given by the minerality of the soils. It ends with soft balsamic notes.

Food pairing

Reccomended with crustaceans and bufala mozzarella, but also with muscular and strong main courses.

storie
FEUDI

Feudi di San Gregorio
Società Agricola SpA
Società Benefit
Loc. Cerza Grossa, 83050 Sorbo Serpico AV
T. +39 0825 986683
info@feudi.it

