

Fattoria La Rivolta

Greco DOC

2021

Tech Specs

Type:	White Still Wine
Ingredients:	Greco 100%
Region/Subregion:	Campania, Sannio
Organic?	yes
Certifications?	The farm is certified organic by the ICEA.
ABV:	13.00%

A closer look...

Vineyard:	The farm lands are all hilly. About 31 hectares are planted with vines at medium altitude (350 m a.l.s.).
Soil:	Calcareous-clay and volcanic soil.
Age of Vines:	2001
Vineyard Size:	31 hectares for all vineyards
Farming Methods:	Hand harvested the second week of October.
Fermentation Methods:	Fermentation is in stainless steel, with a temperature controlled system. It occurs with local organic selected yeast. Fermentation lasts 15 days with a maximum fermenting temperature of 16 C.
Winemaker:	Vincenzo Mercurio and Giuseppe Tribuno
Elevage:	6 months in stainless steel tank, 2 of them on lees contact
Fining/Filtration:	Light filtration
Residual Sugars:	<1 g/l
Acidity:	5,70 g/l
SO ₂ :	50 ml

All about this bottle

Greco is a grape so named because brought to southern Italy by the Pelasgians of Thessaly in the 8th century BC. It is also called "aminea gemina" for the twin form of small bunches.

Beautiful golden tunic. Intense and fragrant with the scent of wild flowers, freesia, straw, lavender, mint, grated grapefruit and fresh almond. Warm and well structured flavor, rich in freshness and minerality, balanced and persistent in fruity notes.



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