

LOGGIA DELLA SERRA GRECO DI TUFO D.O.C.G.

Grape Variety:
100% Greco.

Production Area:
family owned vineyards in Montefusco.

Winemaking:
the grapes are harvested at the end of October, due to the vineyards' high elevation. The must is settled and fermented with selected yeasts in stainless steel tanks at cool temperatures. Aged on its lees for several weeks.

Tasting Notes:
the long ripening season ensures a brilliant, deep golden color with greenish hues. An outstanding, elegant and balanced wine with intriguing fragrances of white flowers, citrus fruit, pear and apple overlaid by subtle honey and a pleasant mineral sensation. The fine acidity melds well with the richness of the body and the long mineral and fruity aftertaste.

Food Pairings:
shellfish, grilled fish, buffalo mozzarella, Thai curry dishes, salmon, sea bass, grilled tuna and lemon-roasted chicken.

Best served at 10° - 12°C.

