



# Vesevo

## *Greco di Tufo DOCG*

Bottle capacity: ml 750

Varieties: Greco. One of the most interesting vintages for intensity and organoleptic depth of this variety. It shows a pronounced mineral character which enhances length and persistence. Alsatian style.

Production Area: Tufo e Torrioni, in the heart of Greco di Tufo D.O.C.G. growing area. Volcanic soil with high presence of Tufo, typical local stone. Temperate climate, with big thermic excursion between night and day, with long and warm summer. In winter snow and rain.

Vinification: Soft press, must's static settling, low temperature fermentation between 12-14 °C, lees batonnage, cold stabilization, filtration

Idea of the Wine: Wine made for young drinkers, with enough experience, that are seeking good value for money

Sensory Features: Bright straw yellow. Intense aroma, quite persistent, fruity. Medium-bodied, well balanced, quite intense and persistent

Best Served with: Seafood, white meat, great as aperitif

Serving Temperature: 10-12 °C



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