

Tenute Casoli ‘Le Crete’

GRECO DI TUFO

Denominazione di origine controllata e garantita

Last commercialized vintage: 2016  
Bottles produced: 8000  
  
Grape variety: greco 100%  
Area of production: Tufo, Montefusco, Santa Paolina - 400 / 500 mt s.l.m.   
Soil: chalcky-clay  
Training system: Guyot  
Yield: 80 quintals  
Harvest: third/fourth week of October  
Hand-picked grapes  
  
Wine Making  
  
Winemaking process: soft crushing of destemmed grapes in pneumatic press inertized with nitrogen; cryomaceration  
Fermentation: in Stainless steel tanks at controlled temperature lower then 20 °C  
Ageing: in Stainless Steel tanks for 3/4 months sur lies with frequent batonnages; then in bottles for at least 2 months  
  
Serving temperature: 10 - 12 °C  
Alcohol content: 12,5%