

# SANNIO DOP GRECO

## DESCRIPTION

In the municipality of Guardia Sanframondi, there are the appreciate vineyards of the greco's grape, guarded with traditional methods of breeding. The south west exposure and the calcareous clayey ground guarantee a white wine with a mineral taste, that fascinates and it captures the palate of connoisseurs.

## CHARACTERISTICS OF THE TERRITORY OF PRODUCTION

### Origin

Guardia Sanframondi (BN) - Campania - Italy

### Vineyards

Estate - owned 250/300 metres above sea level, 4000/5000 vines for hectare; Yield for hectare: 80 ql/Ha

## TECHNICAL NOTES

### Variety

100% Sannio's Greco

### Serving temperature

8/9° C

### Harvest period

Early October

### Available formats

750 ml

### Refinement

5 months in stainless steel and 2 months in bottle

### Characteristics of the wine

Straw yellow color, crystal-clear, subtle, intense, lingering, fruit aromas nuanced with flowers, dry, warmly alcoholic palate, moderately soft mouthfeel, fresh – tasting acidity with good structure and length, well balanced and harmonious.

### Suggested food matchings

It is a fascinating wine, it's a good partner for fish dishes, soups, legumes and vegetables, all kinds of white meats, fresh soft cheeses, shellfish, ideal for the Italian "pasta e fagioli".



**cortenormanna**  
authenticwinegrowers



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA