



ENOCLASSICA

selection

Greco Di Tufo DOCG

Producer Masseria Murata

Winemaker Gianluca Argenziano

Estate Founded 1983

Country Italy

Region Campania

Appellation Greco Di Tufo DOCG

Grape Varietal 100% Greco Di Tufo

Soil Composition Volcanic soils

Elevation 600 meters

Fermentation Method Temperature controlled fermentation with selected yeasts.

Aging Aged on the lees for 10 months before bottling.

Alcohol Content 13%

Tasting Notes Lemon-gold in colour with an intense, aromatic perfume of ripe pears with a honeyed, almond note. On the palate, this wine has stone fruit flavours of yellow peaches, a crisp, mineral character, a mouth-filling body and good length on the finish..

