Le Arcaie

Greco di tufo DOCG

hese grapes grow in a small plot of farmland on high hill in the village of Montefusco. Cooler and tuff soils characterize a type of wine with great structure, complexity, and have a marked mineral taste. The low yield of the vinestock gives rise to a cool wine, refined with apricot, yellow peach and cinnamon notes. The bouquet of the wine becomes more complex after some years, developing pleasant ginger and elderflower notes.

DATA SHEET:

Grapes: 100% Greco di Tufo

Altitude: 700 metres above sea

Exposure: south-west

Soil: clay with high stratification made by tuffaceous origins

Vineyard planting density: 4000 vines for hectare

Training system: horizontal-oriented counter

Pruning system: guyot

Yield per vinestock: 1.2 kg

Harvesting period: second half of October

Vinification and aging: the hand-picked bunches of grapes are brought to the cellar where they are soft pressed. The young must obtained is clarified by natural static settling. Part of the must ferments in jars of stainless steel, while the rest of it in oak barrels. Afterwards, a four to six-month elevage sur lies with batonnage is carried out.