



CANTINE ANTONIO CAGGIANO

TAURASI - ITALIA

**DEVON**

**GRECO DI TUFO DOCG**

**Grape variety**

Greco di Tufo ( 100 % )

**Production area**

The village of Tufo and the areas where the Greco di Tufo DOCG is produced.

**Exposure and Altimetry**

South-west exposure – Hilly lands at 500 m. above sea level

**Soil typology**

Clayey -calcareous

**Growing method**

Espalier with Guyot pruning

**Vine planting density and yield per hectare**

3500 plants/hectare - 60 q./hectare - Kg 1,7/plant

**Grape harvest method and season**

First ten days of October - Manual harvest.

**Vinification process**

Ripe grapes receive a soft pressing. The must obtained is fermented in steel tanks at a controlled temperature (15-16 C). Aging in steel and bottles.

**Organoleptic characteristic**

Alcohol 13,5% - Acidity 6,5 - 7,0 g/l

A strong straw yellow color that seems almost golden.

Scents of peach, apricot and sage. Full-bodied wine with a great acidity and a typical minerality.

