

## Greco di Tufo DOCG Terrantica - I Favati

### The Producer:

Greco di Tufo is probably one of many varieties brought over from Greece in ancient times to Campania – which was, until the Renaissance, one of the richest parts of Italy – and was centred on the village of Tufo. It is a variety that thrives on the volcanic soils of the area, which is near Naples and Mount Vesuvius. I Favati is one of the local producers who are focussing on developing wines from the 40 or so varieties that are grown in Campania.

### The Wine:

Grape(s): 100% Greco  
Area: From vineyards near the village of Casinali in the province of Avellino in Campania.  
Vine density: 3,000 vines per ha.  
Training System: Guyot  
Vinification: Temperature controlled fermentation  
Ageing: 3 – 6 months in bottle before release

### Tasting Notes:

- A full, ripe flavoured wine on the nose and on the palate it displays a certain richness and then a well balanced elegance.
- Greco is an ancient variety grown in the volcanic soils that surround Naples and Mount Vesuvius. Serious producers such as I Favati aid the revival of Campania as one of the most interesting regions of Italy. A full, ripe flavoured wine on the nose and on the palate it displays a certain richness and a well balanced elegance.

Code: 2092  
ABV: 13%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Organic: Yes - not certified  
Closure: Cork

