



CANTINA MORONIA

TINOS

GRECO DI TUFO D.O.C.G.

**Cantina Moronia: The Peasant Wines of Irpinia**

**Producer--** Gianfranco Grieco, the "enlightened entrepreneur" who in 2010 promoted a total reconversion of the areas destined for tobacco, to give his 11 hectares to viticulture. Thus, was born Cantina Moronia, which on sandstone soils with clayey and sedimentary sands produces farm to table wine with a surprise. Starting with whites such as Fiano di Avellino Murganthea, Bianco d'Angelo and Greco di Tufo Tinos, and continues with reds.

**Classification:** DOCG white wine **Region:** Campania, Italy

**Grape Variety:** 100% Greco – a well noted white varietal

**Area of Production:** The vineyards of Greco di Tufo are in the DOCG area of the province of Avellino. It's a most renowned appellation "Greco di Tufo DOCG", a fine wine enriched by the unique sulfur, clay, and volcanic soils of the local terroir. The DOCG is one of four in Campania, the highest number in any southern Italian wine region.

**Altitude:** 300 meters above sea level **Terrain:** Hilly terrain

**Production:** The best grapes are selected and harvested, then softly pressed. The must is given time to settle and then fermentation takes place at a low temperature. Greco is usually best enjoyed young, but it has the components to age well. *Mature Greco has honey, pear, tropical and stone fruit, nutty notes, and florals.*

**Characteristics:**

**Color:** An intense straw yellow color.

**Nose:** Fruity notes with an intense and persistent aroma.

**Taste:** Dry and delicate with fruity notes.

**Pairing:** *Mature Greco do Tufo*

**Appetizers:** Prosciutto di Parma; black olives; sardines; bruschetta.

**Entrées:** Roast chicken; seafood; seafood risotto; grilled fish; spaghetti alla puttanesca; lasagne alla parmigiana.

**Cheese:** Mozzarella; Burrata; Ricotta. Best when served between 50° - 54° F.



BACCO FINE WINE

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