

GRECO DI TUFO DOCG 'DON RAFFAELE'

2024 | White Wine



Italy, Campania

Sella delle Spine

Case Size: 6

The wine presents a complex aromatic profile with notes of ripe peach, apricot, cedar, and a light almond nuance. On the palate, it is dry and soft, supported by good freshness and flavor. “Don Raffaele” shows a harmonious balance between acidity and structure. Recommended pairings include fish dishes, shellfish, and seafood. It also performs well as an aperitif thanks to its clean, balanced style.

Vinification:

Grown on tuffaceous soils and trained using the Guyot system, the vines are harvested during the second decade of October. Approximately 3,300 vines per hectare yield about 70 quintals, and after harvesting and pressing, the wine is fermented in stainless steel barrels at a controlled temperature of 6–8 °C, a process that preserves its delicate aromas and fresh character.

Grape Varieties: Greco

Classification: DOCG | **ABV:** 13.5%