

GRECO DI TUFO DOCG 'L'ARIELLA'

2025 | Red Wine



Italy, Campania

Luciano Ercolino

Case Size: 6

Fresh and elegant, this wine displays inviting aromas of green apple and delicate acacia blossom. The palate is crisp and well-balanced, with vibrant acidity supported by pronounced minerality and a pleasing sense of freshness. Its medium body and persistent finish make it an excellent partner for seafood, fried fish, and creamy risottos.

Vinification:

Whole grape bunches are gently pressed to preserve purity and freshness, followed by static settling to naturally clarify the juice before fermentation. Fermentation is conducted with selected yeasts under carefully controlled temperatures to enhance the wine's vibrant fruit and aromatic expression. The wine is then aged for three months in stainless steel tanks, preserving its crisp character, lively acidity, and mineral freshness.

Grape Varieties: Greco di Tufo

Classification: DOCG | **ABV:** 13.5% | **Closure:** Natural Cork