

Antonio Caggiano

Devon, Greco di Tufo DOCG 2024



WHITE
STILL WINE



ITALY



CAMPANIA



SUITABLE
FOR VEGANS

TASTING NOTE

Delicious, rounded white from southern Italy, bursting with tropical fruit and almond flowers and with a lick of stone - the porous limestone known as tufo - on the finish.

VITICULTURE

Grapes of Greco from the vineyard of DOCG Greco di Tufo area at an altitude of 500m above sea level and a South-west exposure. The soil is calcareous clay and the vines are planted at a density of 3500 per hectare with a cordon spur system. Harvest is done by hand in the third week of October and yields of 1.85Kg per plant.

VINIFICATION

Fermented in temperature controlled stainless steel vat and aged for 3 months in bottle before release.

FOOD MATCHING

Fish, shellfish, light meat, risotto.

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|-----------------|----------------------------------|
| SIZE | 75cl |
| VINTAGE | 2024 |
| ABV | 13.5% |
| GRAPE VARIETIES | Greco (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | A2526124 |
| EXPRESSION | White, Crisp, Dry and Refreshing |
| COUNTRY | Italy |
| REGION | Campania |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.3 |
| TOTAL ACIDITY | 6.6g/l Tartaric |
| RESIDUAL SUGAR | 1.6g/l |
| SKU | A2526124 |