



Grecanico Duca di Camastra IGT

Grapes Variety

100% Grecanico.

Viticultural details

Grapes are produced from hillside vineyards 300 m above sea level. Hilly terrain of medium texture, slightly calcareous.

Vinification and maturation

Soft pressing of the Grapes at low temperature. Slow fermentation at 18- 20°C.

Refining on yeast in steel tank for 3 months.

Gradazione Alcohol

around 12,5 % vol.

Features

Colour: Straw yellow.

Bouquet: Floreal, delicate with notes of banana and apple.

Palate: Fresh, pleasantly fruity, well balanced with a pleasant acidity.

Pairings

Chicken Meat, pasta dishes and fish.

Serve at: 12-14°C. (54-39°F.)