

DONNACHIARA

GRECO DI TUFO *DOCG - DOP*



100% Greco
Soil: Tuffaceous
Training System: Guyot
Harvest: First half of October

Grapes are cooled to 50F for 4-6 hours. Soft crushing with static decantation; fermentation at 57-60F for 15 days in stainless steel.

Intense straw yellow color. The nose is fruity er pear, apricot, pineapple and citrus. The palate is dry, smooth and elegant with crisp acidity; full bodied bodied with a long lasting finish.

DONNACHIARA
Montefalcione

MICHELANGELO SELECTIONS