

DONNA ELVIRA



GRECO DI TUFO

Denominazione di Origine Controllata e
Garantita

AEGIDIUS

GRAPE AND CLASSIFICATION
100% Greco, Greco di Tufo DOCG.

PRODUCTION AREA
Greco di Tufo DOCG at 550m above sea level in Montefusco territory and
350m above sea level in that of the Santa Paolina.

SOIL
Clay like and sandy.

PRUNING AND TRAINING SYSTEM
Double branched Guyot method, 3330 plants per hectare with a
production volume of 60 quintals per hectare.

HARVEST AND WINE MAKING SYSTEM
Harvested by hand at the beginning of October, placed in ventilated
boxes, softly pressed, and left to rest before fermentation occurs in a
temperature-controlled area.
After the first racking, the wine is left in the tank for at least 12 months,
on the fine lees, to define and harmonize the taste balance and enhance
the varietal aromas.

AGEING
After bottling, ageing continues in bottles for a minimum of 12 months.

ALCOHOL LEVEL
13.5% volume.

COLOUR
Deep, straw like yellow.

TASTING NOTES
There are evident notes of grapefruit, orange blossom and medlar.
On the palate it is enveloping and balanced, with a pleasantly savoury
finish.

PAIRINGS
Best paired with fish tartare, shellfish, and risotto dishes.

VINTAGES PRODUCED: 2019, 2020, 2021, 2022, 2023.

Tenuta Donna Elvira di Sara Fink - Contrada Isca della Noci - 83038 Montemiletto (AV) Italy

e-mail: info@donnaelvira.com; Ph: +39 347 133 25 74