

# LA PASSERA

Producer **Viticoltori De Conciliis**

## Appellation

Greco di Tufo D.O.C.G.

## Wine Type

White

## Vintage

2010

## Grape Variety

100% Greco di Tufo

## Sensory Characteristics

Straw-yellow color, offering to the nose fruity flavors of apricot, peach and pear. Soft in the mouth, structured and elegant with good acidity and strong minerality.

## Harvest

The last week of October

## Vinification Process

Light pressing of whole cluster, static clearing, maceration for a few hours. After the fermentation, the wine spend 14 months in the steel tank with continue batonnage and other 6 months in bottle before to be release on the market.

## Alcohol Content

13,5%

## Soil Type

Clay and limestone

## Vine Cultivation System

Avellinese rays in new vineyards, double guyot

## Grape Yield

60 quintals per hectare



## PRODUCTION ZONE

Country: Italy

Region: Campania

Area: Montefusco - Avellino



## CAPITAL WINES

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