



Taburno Sannio Greco

Denominazione di Origine Protetta

Grapes: Greco 100%

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East at 300/450 m. above sea level

Type of soil: tufaceous

Pruning system: guyot

Density: 4000 per hectare

Yield per hectare: 9000

Harvest time: october

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are first pressed and destemmed and then are fermented as white wine at a controlled temperature of 13°C in steel tanks

Organoleptic characteristics: straw yellow with an intense fragrance of ripe fruit and flowers notes. The taste is deliciously fresh and balanced

Alcohol produced: 12/14%

Best served with: generally fish and shellfish courses

Bottle formats: 0,75 lt.



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