



DE CONCILIIS Campania, Italy

D'ORTA ORO

Grape Variety: 100% Greco di Tufo

Vinification Process: Fermented in stainless steel tanks. Batonnage for 2 months, the wine is racked into stainless steel tanks where the wine aged for 7 months. After 3 months of bottle aging, the wine is released to the market.

Description: Straw, clear appearance, aromas of citrus and pine nuts, medium-bodied on the palate. Complex great finish.

Food Pairing: Pizza with black olives, Osso buco, Shrimp cocktail

Production: 416 cases

Alcohol: 13%

Additional Winery Information:

Considered one of the most antique wines in Italy. First written references come from the city of Pompei in the sixth century BC. On a wall in the city destroyed by the Volcano Vesuvio across the bay from Naples a poem describes the soft nature of this wine. The poem reads, *"You are cold, Bice [the name of his loved], truly a piece of ice, if even the Greco wine could not warm your heart last night."*

The grape Greco di Tufo was originally cultivated on the slopes of Vesuvio where the wine produced bears the name Lacryma Christi. Later it was planted in the small town of Tufo in the hills of Avellino. Greco di Tufo is produced only in the towns of Tufo, Prata di Principato Ultra, Montefusco, Altavilla Irpina, Chianche, Petruro Irpino, Torrioni in the Province of Avellino. Additionally only the hillsides are considered proper areas because in the valley the ground is too humid and does not receive sufficient sun.

This is not a mild wine, it is full of personality, and is said to compensate for the gentle nature of the inhabitants of the Irpinia (the mountains that encompass the region) who transformed this hard land with attention and love.

Greco di Tufo is truly a particular white wine. Its personality and flavor make it a perfect choice for delicate foods, such as appetizers and fish with butter or white sauces and just as appropriate with quality roasts and medium structured meats.