



# MONTESOLE®

## MONTESOLÆ GRECO CAMPANIA IGT



<b>Quality Classification</b>	Italian IGT appellation Dry White wine
<b>Alcohol content</b>	11,85% vol
<b>Grapes</b>	100% Greco
<b>Colour</b>	Straw yellow
<b>Olfactory features</b>	Peach, dried pear, citrus
<b>Taste</b>	Intense, fresh, dry, mineral
<b>Serving temperature</b>	10-12°C
<b>Food matchings</b>	Oysters, raw seafood, risottos, vegetable soups, sea fish
<b>Shelf life</b>	30 months
<b>Recommended preservation method</b>	Store in cool environment(13-14° C/58°F, humidity 65-75%), away from light, heat, temperature changes and strong odours
<b>Amount of production</b>	100.000
<b>First year of production</b>	1997
<b>Grape origin</b>	Selected vineyards from Avellino province, Campania, Italy
<b>Soil</b>	Clay, calcareus
<b>Vineyard average age</b>	19 years
<b>Yield ratios</b>	Grapes per hectare 100 q/ha Grapes per wine liter 1,37 Kg/l
<b>Harvest method &amp; period</b>	Handpicked harvest in mid-September, transportation in crates not heavier than 20kg
<b>Winemaking &amp; refining</b>	Cold maceration, soft pressing, fermentation at cool controlled temperature, inox tanks at controlled temperature, bottle
<b>Analytics</b>	Total acidity 5,60 g/l, Residual sugars 2,60 g/l, Free SO <sub>2</sub> 26 mg/l

Every year Montesole Greco recalls Irpinia's colours, scents and flavours, gifting us with an uncompromising taste by means of the fruits from the most experienced vine-growing district of ancient *Campania Felix*. Straw yellow color, intense and fruity nose, hints of peach, racy pear, citrus zest. Fresh and dry taste, vigorous minerality as well as strong body and everlasting finesse. The perfect companion of seafood and Mediterranean dishes.