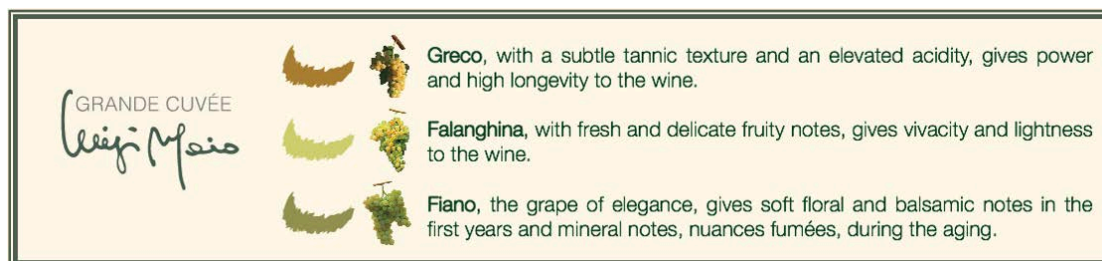


TECHNICAL SHEET



The *Grande Cuvée Luigi Moio* is a combination of the three white grape varieties – Greco, Falanghina and Fiano – which are produced at Quintodecimo in their mono-varietal version. In this wine each of the united parts gives a higher contribute to their simple sum, creating the conditions for an olfactory and gustative amplification of the wine and for a better longevity.

COMPOSITION

The Grande Cuvée is made up of the three grapes: 40% Greco, 20% Falanghina, 40% Fiano. Greco, is obtained from a single parcel of Giallo d'Arles estate in Tufo, center of the production area of Greco di Tufo DOCG. The soil is marny with sandstone which an elevated quantity of clay and limestone, the exposition is at south-west, the altitude is about 400 metres with a slope of 15%. Falanghina, comes from the middle band of the hill at Mirabella Eclano. The soil is rich in clay, the exposition is at west and the altitude is about 380 metres with a slope of 10%. Fiano, is a selection of the Exultet vineyard, situated in Lapio at 600 metres of altitude in one of the most renowned points for the cultivation of Fiano di Avellino DOCG. The soil, mainly clay, is crossed by a band of "lapilli", a kind of soil which for its porosity gives a constant hydric contribution to the vines. The exposition is at south-west with a slope of 20%.

VINIFICATION

After the manual harvesting in little cases of 15 kg, the grapes are submitted to a soft pressing. Fermentation happens for 60% in new *barriques* of French oak and for 40% in stainless steel tanks at a temperature between 18-20°C.

ÉLEVAGE

At the end of the fermentation the wine stays for eight months on yeasts, of which six after the blending of the three mono-varietal wines. After the bottling, the bottles stay for other two years in a horizontal position in the *caveaux* so that the time completes the work, allowing to the wine to reach its most complete expression.