

GIALLO D'ARLES

GRECO DI TUFO
 DENOMINATION OF ORIGIN CONTROLLED AND GUARANTEED

THE GRECO DI TUFO GRAPE IS CHARACTERIZED BY A CONTENT OF COLORING MATTER HIGHER THAN OTHER WHITE GRAPES OF THE CAMPANIA REGION. FOR THIS REASON, AT FULL MATURATION, THIS GRAPE BECOMES GOLDEN WITH AMBER TONES ON THE SUN-EXPOSED SIDE. THE MUST IS REDDISH OCHRE. THE WINE, IF NOT CLARIFIED, HAS AN INTENSE GOLDEN COLOUR. GIALLO D'ARLES IS AN EXTREME AND RIGOROUS INTERPRETATION OF THE GRECO DI TUFO WINE. IT IS A CRU PRODUCED WITH ONE VINEYARD OF GRECO GRAPES. THE ANCIENT YELLOW-GOLDEN COLOUR, TYPICAL OF THE DENOMINATION, IS MORE INTENSE ALSO THANKS TO THE PARTIAL FERMENTATION IN NEW OAK BARRELS AND THANKS TO THE COMPLETE ABSENCE OF ANY CLARIFICATION TREATMENTS. IT IS A WHITE WINE WITH THE STRUCTURE OF A RED WINE, POWERFUL AND REFINED, CHARACTERIZED BY A DEEP MINERALITY BLENDED WITH FLAVOURS OF APRICOT AND QUINCE MARMELADE AND BY A FULL AND FRESH TASTE. GIALLO D'ARLES HAS ALSO AN EXTRAORDINARY PREDISPOSITION TO MATURATION IN BOTTLE, OBTAINING YEAR-BY-YEAR ELEGANCE, COMPLEXITY AND HARMONY. THE NAME GIVEN TO THE WINE IS A TRIBUTE TO VAN GOGH'S FAVOURITE COLOUR DURING HIS STAY IN ARLES: A YELLOW WHICH IS A PRELUDE OF RED.



TECHNICAL INFORMATION

Grape variety

Greco di Tufo 100%.

Production area

Tufo (Giallo d'Arles vineyard, district of Santa Lucia).

Year of vineyard was planted

2001.

Altitude

450 metres.

Exposure

South/West.

Soil composition

Clay-calcareous.

Planting density

4000 vines/hectare.

Training system

horizontal vertical trellis with Guyot training system.

Yield

1,2 kg/vine.

Harvest period

Second ten days of October.

Harvest method

Manual in 15 kg stackable boxes, at full aromatic maturation of the grapes.

Vinification and ageing

After a long pressing of the whole grapes, the free-run must, rigorously protected from oxygen, is separated from the pressed must and clarified by natural settling. The fermentation takes place in stainless steel tanks (70%) and in new oak barrels (30%). The wines are aged for 8 months on fine lees, periodically resuspended.