



- The evocative charm of a corner of nature in the **heart of Irpinia** and the desire to contribute to the production of value in an area of great wines, inspired Lorenzo Fonzone Caccese and his family to found in 2005 a winery in Paternopoli, within the Taurasi DOCG denomination area.
- Today the vineyards of **Aglianico, Fiano and Falanghina** coexist with fruit trees, olive trees and woods, along an avenue that connects the main house to the cellar.
- The company's production activity is concentrated in the direction of **sustainable viticulture**, evaluating and minimizing the impact of all the agricultural and oenological practices implemented, and having as its **main objective the protection of the environment and the health of consumers.**

Varietal: 100% Greco di Tufo

Appellation: Greco di Tufo DOCG

Production Zone: Altavilla Irpina, Avellino, Campania; altitude 450-650m a.s.l

Soil: Clayey-sandy with underlying sulphurous veins

Vinification: Hand harvest. Fermentation in temperature controlled stainless steel tanks for 1 month

Maturation: 5 months in stainless steel tanks on fine lees, with periodic bâtonnage.

Greco di Tufo DOCG Fonzone comes from the Altavilla Irpina and Montefusco vineyards -planted respectively in 1990 and in 2000.



- *Intense golden yellow color. It has aromatic notes of yellow pulp fruit, orange blossom and grapefruit peel. The taste is soft, juicy, with a long finish that reveals, in the nose, pleasant sensations of dried apricot.*
- *Ideal for first courses of fish, shellfish, white meats, fresh cheeses.*