



PIETRACUPA

Greco Campania IGT



- The winery Pietracupa was founded in the early '90s thanks to Mr. Giuseppe Loffredo's passion for wine. In 1999 Sabino, his son, decides to quit his job and dedicate his life to the winery with the same strong passion that his father once had.
- The vineyard, on Montefredane area, is located at an altitude of 1,968 feet above the sea level planted with 7 hectares of Fiano di Avellino, Greco di Tufo and Aglianico. The soil is clayey and chalky. Each vine is between 10 and 30 years old.
- The plants enjoy a south-eastern exposure on the hillsides of this beautiful region. Thanks to their great location, they benefit from a microclimate with adequate temperature excursions particularly favorable for the ripening of the grapes.

Varietal: 100% Greco

Appellation: Campania IGT

Production Zone: Montefreddane, Avellino, Campania; altitude 500-600mt a.s.l.

Soil: Clayey and chalky

Vinification: Gentle whole pressing, fermentation in stainless steel tanks with skin contact

Maturation: 6 months in stainless steel tanks, refinement in bottle for 3-6 months

Pietracupa Greco di Tufo is one of the greatest Italian white wines and one of the best in the world. It is an elegant wine with mineral rocky fragrances and a deep mouth feel, tasty, vibrant with a very long finish.



SUSTAINABLE

- *Light, bright and intense straw yellow. An exemplary and complex tapestry of rare and delicate aromas: hedgerow, nectarines, ferns, sage, white pepper and ginger. In contrast to the gentle nose, the palate has few rivals for flavor and energy with an overwhelming savory-acid grip. Its long trajectory ends in an irrepressible glow of citron and white peaches.*
- *Excellent accompaniment for pasta dishes, soups, medium ripe cheeses, white meat and grilled fish.*

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