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CLAUDIO QUARTA
VIGNAIOLO



Greco di Tufo



Year
2023



Denomination
DOCG



Winery
Cantina Sanpaolo

«The King» among white wines from Campania.
Strength, structure and deep into the palate. Full and dry sip. Elegant gait. Great protagonist: steals the show from others.

LATEST AWARDS

2024

FIS BIBENDA 4
GRAPPOLI

2024

JAMES SUCKLING
91/100 V.2023

2023

GAMBERO ROSSO 2
BICCHIERI

SANPAOLO - CAMPANIA (Torrioni, Avellino), ITALY

Alcohol 13,5%	Acid 6g/L	Residual sugar 2.2 g/L

Perched on a volcanic hill surrounded by vineyards and woods, it collects the legacy of a historical area and projects it into the future with a contemporary vision and language. It rises in the capital of Greco di Tufo DOCG in the heart of Irpinia, on a hilly ridge, to the right of the Sabato river. The grapes come from selected plots in the most suitable areas and are grown up to 700 meters above sea level, where the strong temperature range enhances its aroma. The soil is varied between clayey, calcareous, sandy and with ashes from Vesuvius.

VARIETY

100% Greco

YIELD PER HECTARE: 60 Q / HA

6 months in steel, 6 months in bottle

TASTING NOTES AND PAIRINGS

Straw color with golden flashes, bright. On the nose, ample initial notes of peach and medlar, cedar and ginger, are seasoned with elegant notes of hazelnuts, mint, sage, white pepper, vanilla, chalk and vegetable herbs. On the palate it is structured, with acidity on display, enthralling, with a tasty flavor. Balanced and persistent. Ideal for vegetables, delicate first courses, seafood, white meats and slightly aged cheeses. Ideal pairing: paccheri with artichokes carbonara.

