

CLAUDIO QUARTA
VIGNAIOLO

Shop online

Puddinghe

Year
2023

Denomination
Greco di Tufo DOCG

Winery
Cantina Sanpaolo

Award-winning, the wine signed by the producer surpasses the previous editions thanks to a very slight aging in French oak. Puddinghe: rocky conglomerates, its substrate.

LATEST AWARDS

2024
GAMBERO ROSSO 3 BICCHIERI V.2022

2024
FIS BIBENDA 4 GRAPPOLI V.2022

2024
I VINI DI VERONELLI GUIDA ORO 88/100 V.2022



SANPAOLO - CAMPANIA (Torrioni, Avellino), ITALY

Alcohol	Acid	Residual sugar
13%	6 g/l	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 di Tufo
yeld per hectare: 60 Q / HA

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. Ideal for vegetables, delicate first courses, seafood, white meats and slightly aged cheeses. Ideal pairing: paccheri with artichokes carbonara.