

DONNACHIARA

ALETHEIA

Greco di Tufo DOCG



100% Greco

Soil: Tuffaceous

Training System: Guyot

Harvest: Second half of October

Only the best grapes are used for the production of the Greco di Tufo “Aletheia”. Careful selection of the grapes, the harvest is strictly manual and takes place in the coolest hours of the day. Cryomaceration at 42° – 46 °F in order to preserve the aromas, prevent oxidation and enhance the typical characteristic of the varieties.

Soft pressing and fermentation at 57° – 60° F in stainless steel tanks for about 15 days. The fermented must is left to age on the fine lees for about a year, with weekly batonnage. Malolactic fermentation is not done. Final refinement in bottle.

Production: 3,300 numbered bottles.

Straw yellow in color. The bouquet is fruity with notes of pear, apricot, pineapple and citrus. The palate is smooth, elegant and structured. Full bodied and fresh with crisp acidity; long lasting finish.

MICHELANGELO SELECTIONS