

---

# IMPERO

## WINE DISTRIBUTORS

---



### Greco Irpinia DOC

Le Origini – Greco Irpinia DOC

#### APPELLATION

Hills of Tufo

#### VARIETAL COMPOSITION

Greco di Tufo

#### ALCOHOL CONTENT

13% Alc. By Vol

#### WINEMAKING

An espalier with guyot pruning system is used for harvesting after an average of 15 years vilification. Harvested within the second decade of October, along with three months in steel barrels staying its own yeasts; with at least one month in bottle.

#### TASTING NOTES

A mineral with origan and peel of citrus final notes. Along with hints of peach and blueberry with ash and iodine notes.

#### FOOD PAIRING

To be served with fish and seafood dishes, cream cheese, risotto with porcini mushrooms.



FOLLOW ME TO ITALY

[www.imperowinedistributors.com](http://www.imperowinedistributors.com)

In exclusivity only for Impero Wine Distributors

Available in South Florida - Miami - Palm Beach - Orlando SC-NC-VA-WV-MD-ME-MA-TX-OH-CA