
CIRO PICARIELLO GRECO DI TUFO



Region: Campania, Italy

Appellation: Greco di Tufo DOCG

Grapes: 100% Greco

Farming: Practicing organic

Age of vines: Planted in 1995

Altitude, Aspect, & Soil Type: 450 M, SE Facing, Clay/loam/sandstone

Typical Harvest Time: Late October

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 8 months in stainless steel, on the lees, followed by 3 months in bottle

Finishing: Cold stabilized. No fining or filtration

Production: 6,500 annually

Notes from Oliver:

Campania is my favorite white wine region of Italy, and Ciropicariello is one of the reasons why. Ciropicariello practices very low-intervention grape growing and winemaking: organic viticulture, spontaneous fermentation, minimal SO₂ usage, no fining or filtration. This is an extremely 'natural' and therefore risky winemaking process for a white wine, but Ciropicariello knows what he's doing, and every vintage I have tasted is both expressive and clean.

Ciropicariello's Greco is made similarly to his Fiano, although the must is pressed more quickly to avoid oxidation. This wine is savory and very mineral, with a long, complex finish. Notes of orange blossom, citrus peel, and melon. Drink with pasta dishes and light meats.