



*Pantaleo - obtained from Greco an indigenous grape variety of ancient origins cultivated on the lavic grounds on the hills of Cori. Wine with strong personality.*

• **PRODUCT SHEET**

Grapes: Greco 100% - Alcohol: 13%

• **VINEYARD**

Located on the hills of the Cori territory at an altitude of circa 200-250 metres above sea level; volcanic-clayey soil; row training system with circa 4.000 plants per hectare; yield per hectare is 8 tons; harvest period 15th of September.

• **VINIFICATION**

Soft pressing and destemming; static decantation for 24 hours and subsequent fermentation at cold temperature – 15 °C – for 12 days; contact with the noble lees for 2 months; no malolactic fermentation; ageing in stainless steel tanks for 6 months; refining in bottle for 6 month.

• **ORGANOLEPTIC SHEET**

Intense yellow colour with golden highlights; delicately fruity nose; fresh palate with mineral notes; food pairing with starters, pasta and fish dishes; serving temperature 12 °C; to be drunk young in order to taste its characteristics at their best.