

VADIAPERTI
greco di tufo

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AZIENDA AGRICOLA VADIAPERTI

Greco di Tufo

Since the end of the nineteenth century, the Troisi family has championed the wines of Irpinia, a historic vine-growing area in northern Campania. This ancient region is home to the white grape Fiano, a variety prized in Roman times. The family's focus on Campania's rich history of grapes is exceptional; winemaker Raffaele Troisi's father Antonio was one of the first growers to bottle a single-variety Fiano wine, while Raffaele himself was the first to bottle a single-variety Coda di Volpe. Vadiaperti's high-altitude vineyards and pure volcanic soils combine for southern Italian white wines of impeccable finesse, freshness and character.

WINERY: Azienda Agricola Vadiaperti

WINEMAKER: Raffaele Troisi

ESTABLISHED: 1984

REGION: ITALY • Campania • Montefredane

APPELLATION: Greco di Tufo DOCG

BLEND: 100% Greco di Tufo

VINEYARDS: Estate vineyards sit between 1,800 and 2,100 feet above sea level, facing south, in the "zones" of Prata di Principato Ultra, Santa Paolina and Montefusco. Soils are primarily clay-based.

AGE OF VINES: 30-40 years

WINEMAKING: Hand-harvested. Full-cluster press; fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank on fine lees.

TASTING IMPRESSIONS: Aromas of ripe citrus and honey, mint and a touch of sea salt. Medium-bodied, textured, refined.

PAIRING SUGGESTIONS: White fish; Italian burrata (a southern specialty); fresh crab



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