

janare

GRECO | ALFABETO LINE

DOP SANNIO GRECO



GRAPE

Greco

ORIGIN

Sannio Beneventano - Campania

HECTARES

30

ALTITUDE

100-400 metres ASL

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

3,500 vines per hectare

AVERAGE AGE OF VINES

10 years

HARVEST TIME

Second half of September and early October

VINIFICATION TECHNIQUE

White vinification without oxygen and brief cryo-maceration of a maximum of 1 hour at a temperature of 8-10°C

FERMENTATION

Entirely carried out in steel at 13-15°C for about 20 days

MALOLACTIC FERMENTATION

None

AGEING

In bottle

BOTTLING

February of the year following the harvest

TERROIR

The grapes come from a selection of vineyards spread across the different terroirs of the Janare estate, with the exception of the alluvial valley floors. Just like conducting an orchestra, where it is the conductor's task to guarantee absolute harmony to the whole by ensuring that each component gives its best, here the work consists of selecting, in each vintage, the best grapes from different soils, morphologies and microclimates - the volcanic soils of the ignimbrite, the river terraces and the ancient black soil of the marly hills - with the result of unfailing constancy of character and quality, which our valley is always able to ensure.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow colour with golden hues. On the nose it expresses intense fruity notes and mineral hints. In the mouth it conveys the great structure typical of this grape variety and a vibrant acidity.

FOOD PAIRINGS

At the table, it goes very well with seafood dishes, shellfish, and flavourful fish. Among the local pairings, those with buffalo mozzarella are especially good.