



THE DAILY DRINKER

2019 Greco di Tufo, Lapilli

ref. LAPI190 WIN20













Wine Variety: There are quite a few Greco something-or-other grapes grown in Italy, but Greco di Tufo is the true Greco, largely grown in Campania south of Naples.

Wine Region: Most of the famous wines of ancient Rome were grown in Campania, that south-west region surrounding its capital Naples. Yet now, far less than 5% of all wine grown in Campania is DOC (Denominazione d'Origine Controllata). Of note are the red wines from the Aglianico grape, including the mighty and hugely long-lived Taurasi. Yet there are also fine white wines here besides the Falanghina: Greco and Fiano come to mind. Many vineyards are planted on volcanic soils and, indeed, this is a part of the world that suffers earthquakes.

Wine Producer: Located in Irpinia, in the Southwest of the Avellino province, Lapilli was established in 1996 as a family-run business, and has been meticulously managed by its dedicated team ever since. The Greco di Tufo DOCG vines grow in medium textured, limestone soils and make up the highest plantings at 500 metres above sea level, situated in the hilly towns of Tufo and Montefusco.

Single Bottle **£14.50**
member price: £13.05

Six Bottle Case **£87.00**
member price: £78.30

 Style: Dry White - rich	 Grape Variety: Greco	 Producer: Lapilli	 Serving Temperature: 8°C
 Alcohol Content: 13%	 Country: Italy	 Appellation: Greco di Tufo DOCG	 Drink By: 2021
 Bottle Size: 75cl	 Region: Campania	 Colour: Still White	 Food: Asian/Spicy Cheese Chicken Pork Salads

Tasting Notes:

Really positive pale lemon colour. Nose is really "out there". It has a breadth of very nutty dried apricot fruit combined with scents of pear slices. Smells somehow old-fashioned. There's something of the earth about it, too. It's quite a big thing in the mouth and the bountiful acidity arrives quickly, then dives back into the fruit, becoming cached. There's minerality here in spades, beneath and emerging from the lemon and almond, orchard fruit. A saline lick of earth coats the finish. I wouldn't suggest that this is a wine for sitting around drinking. It would be better with food, I reckon. Roast chicken or even pork would be ideal.

#3wordtastingnote: apricot, rich, nutty

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291