

PIETRALATA

GRECO SANNIO DOP

Grape Variety **Greco 100%**
Origin **Sannio Beneventano - Campania**
Alcohol **13.5%**



Glass **medium-size
tulip glass**

Service Temperature **8-10 °C**

JANARE CRU



IN VINEYARD

Hectares **7**
Yield/ha **80 Q.**
Yield Grape/Wine **60%**
Height **300-400 meters asl**
Soil Characteristic **limestone and
clayey**
Cultivation System **guyot**
Plant Density **4000 plants per ha**
Average age of vines **14 years old**
Harvest Period **second 15 days in
september**

IN THE WINERY

Vinification technique **cold-maceration (8°C) in
reduction with following
soft pressing.**
Fermentation **in steel for 15 days at
controlled and constant
temperature 13 °C**
Malolactic Ferm. **not made**
Ageing **in bottle**
Bottling **march after the harvest**

TECHNICAL DATA

Total acidity **5,80 g/lt**
Dryness **24 g/lt**
pH **3,28**

ORGANOLEPTICAL FEATURES

The wine has an intense straw-yellow colour. The fruity nuances increase progressively leaving a well-balanced, pleasant and refreshing finish.

GASTRONOMY

Ideal with starters, cold dishes, sea food based dishes, or with fried fish, oysters, lobster and shellfish. Also excellent with buffalo mozzarella and aubergine parmigiana.

AWARDS

I Vini di Veronelli 2015
Pietralata Greco Sannio Dop 2013
score **91/100**

Bibenda 2014
Pietralata Greco Sannio Dop 2012
quattro grappoli

I Vini di Veronelli 2014
Pietralata Greco Sannio Dop 2012
tre stelle - vino eccellente

Annuario dei Migliori Vini Italiani 2014
Luca Maroni
Pietralata Greco Sannio Dop 2012
score **88/100**

Vini buoni d'Italia 2011 - Touring Editore
Assegnate tre stelle
Ottimo rapporto qualità-prezzo

Vini d'Italia 2011 - Gambero rosso
Assegnati due bicchieri



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