



TENUTA MATILDE ZASSO GRECO DI TUFO D.O.C.G.



Grape: 100% Greco

Color: Straw-yellow with greenish hints

Scent: Apricot and peach

Taste: Soft, mineral, full and elegant with

excellent acidity.

Vinification: The grapes are collected in the second week of October and are then soft-pressed and left to ferment in steel drums for approximately 2 weeks.

Alcohol content: 13%

Serving Temperature: 10-12°

Pairing: Seafood, grilled fish and as an

appetizer wine

