



# Giallo D'Arles Greco di Tufo DOCG 2025

Quintodecimo

<b>Type</b>	White wine
<b>Origin</b>	Italy, Campania
<b>Producer</b>	Quintodecimo Campania
<b>Classification</b>	DOCG
<b>Expansion</b>	Steel tank and wooden barrel
<b>Contents</b>	1.5 Lt
<b>Vintage</b>	2025
<b>Enjoyment phase</b>	up to 12 years
<b>Serving temperature</b>	9 - 12° C
<b>Alcohol content</b>	13 %
<b>Grape varieties</b>	Greco di Tufo
<b>Article no</b>	17810225

## Comments

The Mediterranean climate of Campania with the influence of the nearby sea, the protective mountains as well as soils of volcanic origin offer an ideal basis for viticulture. The white variety Greco di Tufo in particular produces full-bodied, mineral and aromatic white wines, especially in Avellino. DOC wines account for only three percent of total wine production, but the quality efforts of recent years are beginning to bear fruit.

## Pairing

Perfect with oily fish (cod), offal (tripe) and medium-ripened cheeses.

## Tasting notes

Ripe yellow fruit on the nose, fresh notes of apricot and candied citrus peel. In the mouth fresh, full-bodied, mineral.