



FRANCÒLI U.S.A.

ANTICA HIRPINIA GRECO DI TUFO



The story began in 1959 with the foundation of the first winery in Taurasi. Today, Antica Hirpinia is a private cellar, led by a group of friends who took over it in 2016 to realise a common dream: to produce the finest wines in the area. Their first step was to appoint Riccardo Cotarella as their enologist and Valeria Cesari as their consultant.

REGION: Taurasi, Campania

APPELLATION: DOCG

VARIETAL: 100% Greco

ALCOHOL: 13.5%

AWARD:

89 Points The Wolf Post

BRONZE MEDAL

Decanter 2018 World Wine Awards

WINEMAKING:

Soil Composition: Volcanic soil, rich of Sulphur and mainly clay

Vine Training Method: Guyot

Elevation: 1968 ft.

Vine Exposure: East, North-East

Harvest Time: First week of October

Fermentation Container: Cement

Length of Alcoholic Fermentation: 7-10 Days

Malolactic Fermentation: None

Type of Aging Container: Cement

Length of Aging Before Bottling: 6 Months

Months Length of Bottle Aging: 3 Months

TASTING NOTES:

Powerful and vibrant, this wine is rich of crispy white fruit and intense yellow flowers. Saltiness and acidity are very high while remaining round and graceful.

FOOD PAIRINGS:

White meats, vegetable dishes, and shell fish.

Excellent with Thai food.

