



Wijnfiche

**Tenuta Cavalier Pepe – Grancare | 5+1  
Promoprijs | Greco di Tufo Riserva  
DOCG Greco  
Italy (CAMPANIA) – 2018**

**Domain**

**Tenuta Cavalier Pepe**

Tenuta Cavalier Pepe is a winery with 60 hectares of vineyards and 11 hectares of olive groves. The Pepe family is an ancient one in Irpinia, which has for generations been dedicated to the production of wines, marketed throughout Italy and internationally. They are located in the heart of Irpinia, the premier winegrowing area of Campania. Since ancient times, Campania has been known to produce quality wines, such as Falerno, Greco, Faustiniano and Caleno. These were considered the “wines of the emperors” and praised by the greatest classic writers like Cicero, Plinio, Martial and Tibullo.

Thanks to the unique combination of altitude, soil and microclimate, Irpinia’s vines are among Italy’s most prestigious.

**Vinification**

The vineyards are located in the highest areas of the municipalities of Torrioni and Montefusco, at an altitude of 600-750 metres above sea level. They have primarily clay and silt with limestone and volcanic elements. Grapes are harvested by hand in mid-October, undergo a strict selection and are pressed whole. Cold settling is followed by alcoholic fermentation, initially in French oak barriques and then in stainless steel at low temperatures. The wine is aged in a combination of oak and steel, with a minimum of six months’ further ageing in bottle before release.

**Taste**

We see a crystalline colour which is golden yellow. Ripe fruit notes of yellow peach, tropical fruit, candied fruit and apple juice and light hints of toast and smoke. The taste is intense, the mouth is full bodied and fine with good balance and a long, persistent finish.

**Food pairing**

Cheese - herb cheese | White meat | Fish - cod | Vegetable platter | Fish - sea bass

## General information

Type: White wine

Grape varieties: Greco di Tufo (100%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 12-14°C

pdf.general.flavour-profile: Mineral acidic

