

COLLI di LAPIO

romano clelia



ALEXANDROS

D.O.C.G.
GRECO DI TUFO, GRECO 100%

Our Greco di Tufo DOCG originates from vineyards situated in Montefusco, one of the eight designated municipalities of production in the heart of Irpinia. The grape variety thrives across a predominantly hilly area, where a distinctive microclimate—combined with unique clay soils featuring calcareous-sulphurous stratification—yields wines of taut precision, structure, vibrant savoury depth, and long ageing potential.

It displays a straw-yellow colour with golden highlights. On the nose, it is distinguished by aromas of citrus fruits, apple, and white-fleshed fruit. On the palate, its freshness is evident, complemented by good structure, a pleasant persistence, and a pronounced minerality.

It pairs beautifully with fish dishes, shellfish, and seafood.

Grape variety: 100% Greco

Soil type: clay and volcanic, rich in sulphur and limestone

Altitude: 500 m a.s.l.

Yield per hectare: 7,000 kg (70 q/ha)

Aspect: south-east

Vinification: The grapes are hand-picked into small perforated crates, rigorously selected, and gently pressed.

Fermentation takes place in stainless steel tanks at low, controlled temperatures for approximately 20–25 days. The wine is then aged in stainless steel tanks with extended bâtonnage prior to bottling.