

MILLE
NOVE
CENTO
DIECI

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SUPERIOR

GIANO

GRECO TABURNO SANNIO
DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape varieties & production area:

100% Greco cultivated since time immemorial in the Campania region. The vineyards are located at 300 masl, with a southwest exposure in the hilly areas of the Taburno subzone, on clay soil of alluvial origin. The average yield is circa 80q/ha.

Tasting notes:

Intense straw-yellow, almost golden, in color. On the nose it is elegant and pleasantly delicate, with subtle floral aromas of hawthorn and broom, and fruity overtones of peach, pears and hints of almonds. On the palate, it is balanced with a good structure, full-bodied, pleasantly soft and with a persistent finish.

Harvest & production technique:

The grapes are hand-picked in crates, in September, when fully ripe. Destemming is followed by a brief cold maceration and soft pressing, followed by fermentation at a controlled temperature below 18°C. Once fermentation is complete, the wine is racked into steel vats to prevent oxidation. After natural clarification, it is racked into vats, where it awaits bottling.

Food pairings:

Ideal with soups, fish dishes, white meat and medium-mature cheeses.

Serving temperature:

Serve at 10°/12°C.



2019 - Guida Vitae Ais **++**
2018 - Guida Luca Moroni **89/100**
2018 - Guida Vitae Ais **++**
2017 - Guida Luca Moroni **87/100**
2017 - I vini di Veronelli **★ ★**

PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT (cm)	BOT. DIAMETER (cm)	WEIGHT (kg)	BAR CODE
1070AFB01	GIANO TABURNO SANNIO GRECO DOP CL.75	13°	75 cl	28,5	7,5	1,33	8051166520040
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm		CONFIGURATION		HEIGHT (cm)	
6	8051166520194	17X25X31		9 LAYERS OF 11 CASES		165	