ja'na:re

# GRECO| ANIMA LAVICA

SANNIO DOP GRECO




## GRAPES

Greco

## ORIGIN

Sannio Beneventano - Campania | Ignimbrite Area

## HECTARES

3

## ALTITUDE

120–300 meters a.s.l.

## WINE TRAINING SYSTEM

Guyot

## PLANTING DENSITY

3,500 vines per hectare

## AVERAGE AGE OF VINES

15 years

## HARVEST TIME

Late September and early October

## VINIFICATION TECHNIQUE

Brief cryomaceration (cold soak) in the absence of oxygen at a temperature of 8–10°C, followed by gentle pressing.

## FERMENTATION

Carried out entirely in stainless steel at 12–15°C for approximately 15 days.

## MALOLACTIC FERM.

Not done

## AGING

In bottle

## BOTTLING

April of the year following harvest

## TERROIR

Still wines of the Anima Lavica line are produced by vineyards cultivated on the outcrops of volcanic rocks come in the Apennines from far away: it is the gray tuff erupted by the Phlegraean volcanoes more than thirty thousand years ago, in the tremendous eruption of the Campania ignimbrite. The burning clouds went up the valleys for a hundred kilometers, settling among the gentle hills of the Calore valley. The presence of a completely volcanic terroir is surprising in Telesina Valley: this soil is composed of plains and suspended basins, with sandy, glassy soils, crackling at the foot, with a characteristic dark gray color, crumbly and easy to work, extremely permeable, in a temperate environment, obviously very different from the coastal volcanoes original context, characterized by the Mediterranean climate contrasts. The mineralogical complex of these soils give them particular nutritional qualities. The resulting wines are an absolute surprise to the senses, concentration of flavor and freshness. This singular terroir complexity is clearly reflected in the minerality of wines and in their elegant aroma.

## ORGANOLECTIPTIC CHARACTERISTICS

Deep straw yellow color. The nose expresses fruity aromas of peach, paired with spicy notes of white pepper and flint. On the palate it is rich, full-bodied, and endowed with remarkable freshness.

## FOOD PAIRINGS

Pairs wonderfully with seafood cuisine and grilled vegetables. Excellent with shellfish and various white meat preparations.

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