

FEUDI DI
SAN
GREGORIO



CUTIZZI

GRECO DI TUFO DOCG RISERVA 2023



"It was an extremely difficult year for the entire Greco area including this extraordinary vineyard. We worked hard to protect our vines even though we knew we would lose around 50% in terms of quantity. And, looking back, we did well. Today we are proud of the complexity and elegance of this wine, for us an even more precious gem in a vintage such as this one".

Antonio Capaldo

President of Feudi di San Gregorio

THE 2023 VINTAGE

The 2023 vintage was complicated due to the weather conditions. After a mild winter with below-average precipitations, there was abundant rainfall in spring and summer and this led to the development of fungal diseases and consequently lower yields.

However, the lower yields, along with ample water availability in the soil and a dry end to the season meant the grapes ripened slowly and steadily without water stress, so the acidity was good, the alcohol content balanced, and the aromatic aspects particularly interesting.

In the Cutizzi vineyard the grapes were harvested between 12th and 15th October with no interruptions due to rain and medium high temperatures.

Pierpaolo Sirch

Agronomist and Production Manager

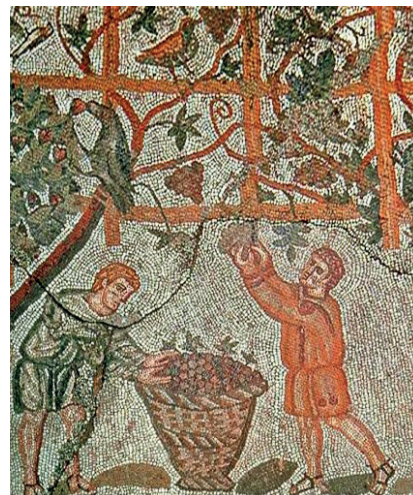
CUTIZZI VINEYARD
Santa Paolina

FROM THE FINEST WINE IN ANCIENT ROME...

As confirmed by the discovery in Pompeii of a fresco dating back to the 1st century BC that expressly mentioned "Greek wine", Greco di Tufo has ancient origins. Pliny the Elder also spoke of it in Book XIV of his famous *Naturalis historia* (dating back to before 79 A.D.), entirely dedicated to vines and wine:

«In truth, Greek wine was so prized that it was poured only once during banquets».

Regarded as the noblest of white vines, in ancient times its grape was called *Aminea gemella* because it produces a large number of double clusters.



Mosaic of a Roman villa
Bardo Museum in Tunis



... TO TODAY: ONE OF ITALY'S OENOLOGICAL GEMS

With only around 600 hectares cultivated with this variety, Greco di Tufo is one of the smallest DOCGs in terms of dedicated land. It is a highly parcelled wine-growing area, where small handkerchiefs scattered on steep and impervious slopes prevail, thus making mechanised operations impracticable. Comprising eight communes, including Tufo, in 2003 it became the only white wine in Southern Italy to obtain DOCG certification, along with Fiano di Avellino.

This thin-skinned variety, which requires care and attention in the production phase, produces wines of great personality and elegance with excellent ageing potential. A wine that defies time in the bottle it evolves continuously over the years resulting in enhanced aromas, structure and persistence.

THE WINE'S MINERALITY

Located near the largest sulphur mine in Southern Italy, Cutizzi is a fascinating cru. The wine's extraordinary minerality stems from the presence of iron, magnesium and potassium in the soils.

Commune: Santa Paolina

Average age of the vines: 30 years

Soils: mineral and sulphurous

Hectares: 10

Altitude: 430 m a.s.l.

CUTIZZI GRECO DI TUFO DOCG RISERVA 2023

Grapes: Greco di Tufo

Fermentation in stainless steel tanks at 16/18 °C

Maturation of 12 months in stainless steel tanks on the lees and periodic bâtonnage

Ageing: 3 months in bottle

Serving temperature: 10-12 °C

Alcohol: 13%

AWARDS

ROBERT PARKER 93 points

WINE ENTHUSIAST 93 points

JAMES SUCKLING 95 points

JANCIS ROBINSON 17/20

LUCA MARONI 94 points

GAMBERO ROSSO *Tre Bicchieri*