

FEUDI DI
SAN
GREGORIO

1986>2026

40 ANNI DI CURIOSITÀ

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CUTIZZI

GRECO DI TUFO DOCG RISERVA 2024





“After two exceptionally challenging years for the entire Greco region, 2024 saw an incredible turnaround in the vineyards, once again proving the strength and quality of this extraordinary variety. The Cutizzi vineyard was more than satisfactory in terms of production quantity and quality, and this rewarded us for the huge effort made during the previous two years. The result was an extremely pleasant vintage with great depth that is bound to become a classic.”

Antonio Capaldo

President of Feudi di San Gregorio

THE 2024 VINTAGE

The 2024 vintage was a mixed one across the entire region. The winter was mild, with brief cold spells alternating with prolonged African anticyclonic currents. Rainfall at the end of March helped to offset the winter drought.

May and June saw below-average rainfall for the period.

Throughout July, there were severe heat waves that gradually raised average temperatures, so the veraison and ripening stages occurred roughly 10 days earlier than usual.

The harvest of white grape varieties from mid-September onwards generally produced excellent, fresh, palatable wines, with a lower malic acid content than the previous year, resulting in a more balanced, harmonious taste.

The grapes in the Cutizzi vineyard were harvested on the 25th and 26th September 2024.

Pierpaolo Sirch

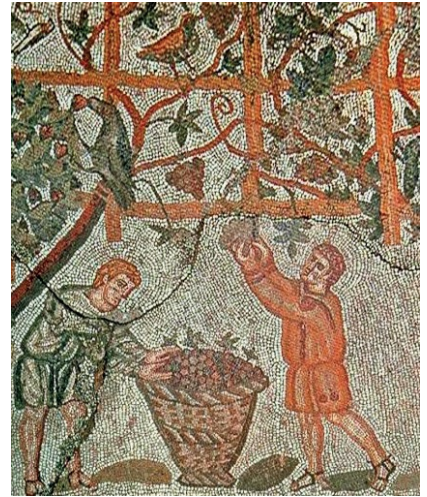
Agronomist and production manager

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 2024

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

Aging: 3 months in bottle

Serving temperature: 10-12 °C

Alcohol: 12.5%

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*