



PRODUCER PROFILE

Estate owned by: Piero Mastroberardino
Winemaker: Massimo Di Renzo
Total acreage under vine: 785
Estate founded: 1878
Winery production: 2,400,000 Bottles
Region: Campania
Country: Italy



Mastro Greco Campania IGT 2017

WINE DESCRIPTION

Made from 100% Greco grapes, this wine is fermented in stainless steel tanks under controlled temperatures.

ABOUT THE VINEYARD

The estates for the production of the Mastro Greco are located mainly on clay soils with a South-East exposure at 350 m a.s.l. on average. The training system is the espalier with guyot pruning system and the density of plantation of 3,000 vines/ha on average and the yield is of about 8,000 kg/ha (7,140 lbs/acres) and 2.6 kg/vine (5,80 lbs/vine).

WINE PRODUCTION

Classic white vinification in stainless tanks at controlled temperature. Refines for at least 1 month in bottle.

TASTING NOTES

Straw yellow in color with an intense bouquet of tropical fruit and white flowers. This Greco is fresh and fruity on the palate, with a lively acidity.

FOOD PAIRING

Ideal with small plates, appetizers, fresh fish and salads, as well as an aperitif.

VINEYARD & PRODUCTION INFO

Vineyard size:	20 acres
Soil composition:	Calcareous and Clay-Loam
Training method:	Guyot Espalier
Elevation:	1,155 feet
Vines/acre:	1,200
Yield/acre:	3.2 tons
Exposure:	Southeastern
Year vineyard planted:	1996-2000
Harvest time:	October
First vintage of this wine:	2010
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition:	100% Greco
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	59-61 °F
Maceration technique:	Sur-Lie Aging
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months
Length of bottle aging:	2 month

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	0.2 g/L



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