

FEUDI DI  
SAN  
GREGORIO



**CUTIZZI**

GRECO DI TUFO DOCG RISERVA 2022

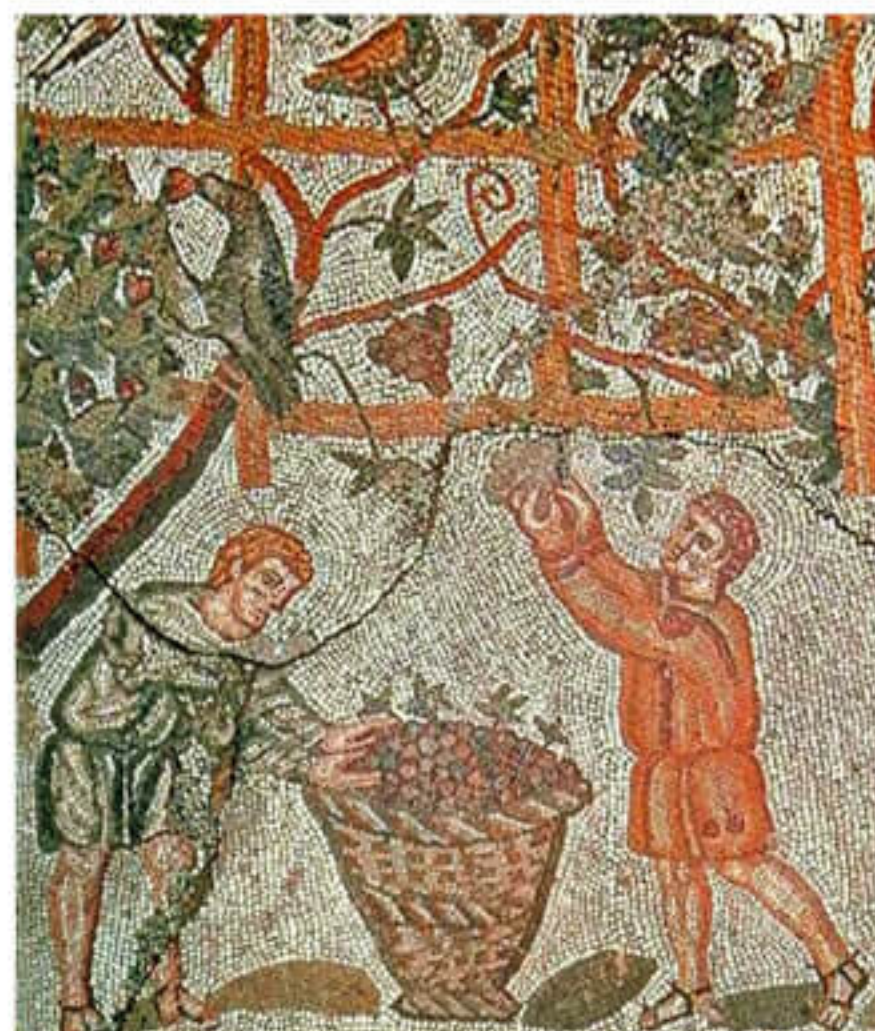


## FROM THE FINEST WINE IN ANCIENT ROME...

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.



Mosaico di una villa romana  
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  
10 hectares, 430m a.s.l.

### CUTIZZI RISERVA 2022

**Grapes:** Greco di Tufo

**Fermentation** in stainless steel tanks at 16/18°C

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

**Aging:** 3 months in bottle

**Serving temperature:**  
10-12°C

### 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*