

TORRICINO

Property Name:	Torricino, Az. Agr.	Region:	Campania	Total size:	10.5 ha [26 acres]
Established:	2002	Province:	Avellino	Total vineyards:	8 ha Greco – 1.5 ha Fiano -
Township:	Tufo	Wine zone:	Greco di Tufo	Addition. vineyard	1.0 ha of Aglianico
Owner's name:	Stefano Di Marzo	Oenologist:	Stefano di Marzo	Years planted:	1970 & 1998
Total Production:	30,000 bottles	Agronomist:	Stefano di Marzo	Soil:	Calcareous - clayey
Territory:	Irpinia	Cellar Capacity:	400 hl	Yield per vine:	1.5 kg [3.3 lbs]
Elevation:	250-300 m. sl	Wood:	50hl	Density:	2500-3000 x ha [1000-1200 x acre]
First Traded:	2002	Barriques:	12 in 2006	Training:	Guyot
				Harvesting:	Only manual

Notes:

- [Greco di Tufo](#) has become a DOCG July 18, 2003. It covers a small area few miles north of Avellino, The main town is Tufo. The other communes of the Avellino province included in this wine zone are: Altavilla Irpina, Chianche, Montefusco, Prata di Principato Ultra, Petruro Irpino, Santa Paolina e Torriani.
- Varieties authorized: Greco, minimum 85% - Coda di Volpe white, maximum 15%.
- [Fiano di Avellino](#) has become DOCG July 18, 2003. It extends around the town of Avellino covering several communes in Avellino provinve, including Lapio, Atripalda, Cesinali, Aiello del Sabato, S. Stefano del Sole, Sorbo Serpico, etc.
- Varieties authorized: Fiano, minimum 85% - Greco e/o Coda di Volpe e/o Trebbiano Toscano, maximum 15%.

	<u>CLASSIFICATION - FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
	<p>Greco di Tufo DOCG - {min. 13.5% alc}</p> <p>Harvest mid of October 12 hours of crio-maceration on the skins. 20-25 days of fermentation at 8-10° C. 5-6 months of refinement on the lees in stainless steel tanks.</p>	<p>100% Greco di Tufo</p> <p>The color of Greco di Tufo grape is gold.</p>	1100 cases of 12/750
	<p>Greco di Tufo DOCG {min 14% alc}</p> <p>Late harvest [November] 24 hours of crio-maceration on the skins. 30-40 days of fermentation at 8-10° C. 6 months of aging in Slavonian oak barrels of 10hl (264 gal). 5 months of refinement in bottle. "... the castle of Tufo was at the center of fights and it was defended with extreme bravery by its lord Raone. In 1119 was put under siege by Roberto of Montefusco and after a short while by Landolfo la Greca, and thanks to the courageous defense of Raone, the family of this brave Norman preserved this fief until 1670."</p>	<p>100% Greco di Tufo</p>	200 cases of 6/750
	<p>Fiano di Avellino DOCG - {min. 13.5%}</p> <p>Harvest beginning of October 12 hours of crio-maceration on the skins. 20-25 days of fermentation at 8-10° C. 5-6 months of refinement on the lees in stainless steel tanks.</p>	<p>100% Fiano di Avellino</p> <p>Stefano grows Fiano in 1.50 ha in the commune of Lapio [Avellino province] where are located the most prestigious vineyards of Fiano</p>	600 cases of 12/750
<p>Torricino Rosso Min. 14.0% alc/vol</p>	<p>Torricino Rosso - {min. 14% alc} Irpinia Campi Taurasini DOC</p> <p>Harvest beginning of November due to the very high altitude of the vineyards: 600-650 m asl 10-15 days of fermentation at 28-30° C. 6 months of aging in 60 gal French oak barriques 4 months of refinement in bottle before release</p>	<p>100% Aglianico</p> <p>Stefano grows Aglianico in 1.00 ha in the commune of Montemarano [Avellino province] – 820 m asl -</p>	200 cases of 12/750
			