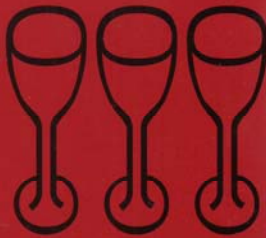


Gambero Rosso®  
 Slow Food Editore



# italianwines

## 2008

**2,256 PRODUCERS**  
**18,000 WINES**

**305 THREE GLASSES**

**Torricino** Palma  
 LOC. TORRICINO, 5  
 83010 TUFO [AV]  
 TEL. 0825998119  
 www.torricino.com

**ANNUAL PRODUCTION** 30,000 bottles  
**HECTARES UNDER VINE** N.A.  
**VITICULTURE METHOD** Conventional

The competent Stefano Di Marzo did not take an easy route to finding a niche in the heterogeneous Irpinian wine scene. His ideas on what Greco di Tufo should be like are quite uncompromising. For him, it's a wine that has the extraction of traditional small-scale production, that is golden yellow, that has pastryshop aromas, and that has enough opulence on the palate to counter the variety's considerable acidity. And that's exactly how his wines are, Fiano di Avellino included. But, for us, they still need a bit of work. There is fascination in the rich nuances of wood resin, grape skins and toasted almond on the '06 Greco di Tufo but its alcoholic, slightly phenolic and rather over-evolved finish leaves it stuck in the water. Paradoxically, Greco di Tufo Raone '05 has a clearer profile. The vintage is not of the best, the tertiary honey and wax aromas are still rather overwhelmed by oak, but an unexpected citrus and balsamic thrust marks its passage through the mouth and a slightly tannic, medicinal herbs finish gives a strong sense of solidity.

○ Greco di Tufo '06	♥♥ 4*
○ Greco di Tufo Raone '05	♥♥ 4*
○ Fiano di Avellino '06	♥♥ 4*
● Aglianico '05	♥♥ 4*
○ Fiano di Avellino '05	♥♥ 4*
○ Greco di Tufo '04	♥♥ 4*
○ Greco di Tufo '05	♥♥ 4*
○ Greco di Tufo Raone '04	♥♥ 4*