

V I C U S

Greco

Sannio DOC



Italy > Campania > Sannio DOC
> Benevento

Variety

100% Greco



Terroir

Tuffaceous soil (At least 50 percent volcanic ash).



Winemaking

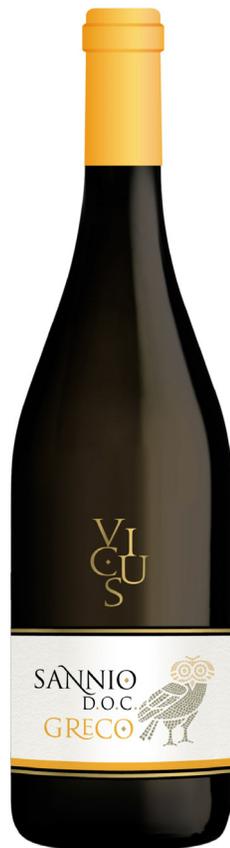
Winemaker: Francesco Iacono

Fermented in stainless steel, partial malolactic. Matured in stainless steel; at least two months in bottle.



Production

500 cases



Vicus

This bianco variety of the fabled Greco grape earns less notoriety than Greco Nero but is a genuine taste of Campania.

Aged 8 months on stainless steel, the amber-colored grapes add color to the wine, which has aromas of apricot and hazelnut; a hint of mineral character. Juicy fruit leads a bracing acidic finish.

VARIETAL NOTES

As its name implies, Greco originated in Greece and was transplanted by Greek colonists in southern Italy around 600 B.C.. The grape flourishes there due to the area's volcanic soil and favorable weather, both of which bring out Greco's intriguing aromatic flavor. Greco maintains a balanced acidity and possesses a distinctly nutty almond note. The grape has golden yellow skin with small brown speckles. To best enjoy its fruitiness, consume Greco within its first couple of years after the release.

FOOD PAIRING

Enjoyable as an aperitif or paired with fish and pasta dishes, grilled or tempura vegetables. Greco is considered an autumn wine and pairs exceptionally well with traditional Italian fall dishes. White wine with pizza? Greco Sannio DOC is the one!



uvaIMPORTS.COM

*Personally selected, hand-harvested wines
from the best family vineyards.*



Italy > Campania > Sannio DOC
> Benevento



Estate owned by:
Bruno & Giuliano Muratori

Winemaker:
Francesco Iacono

Year Founded:
2001



Farming and Land:
Certified organic farming practices over 62 acres. Tuffaceous soil -- at least 50 percent volcanic ash.



Production (cases):
Falanghina: 1000
Fiano: 150
Greco: 500



uvaIMPORTS.COM

*Personally selected, hand-harvested wines
from the best family vineyards.*

V I C U S

For many travelers, an exploration of Italy often begins in Tuscany. The region is known for its romantic allure, the food and, of course, the wine.

Venture further south and as an intrepid wine seeker you'll find a home in the Campania region. As Italy's third most populous region, it possesses similar romantic allure as the larger Tuscan region -- and delivers its own special wines.

Vicus, in Latin, means "village," a fitting name for these unique, small production wines. This is the story of Vicus -- a small but remarkably diverse range of wines that are genuinely expressive of Campania's terroir.

Here, winemakers' philosophies may mirror their counterparts from around Italy but the wines stand alone. Italian wines are recognized around the world, but it is the specific personality of each vineyard that makes them unique.

In Benevento, Vicus produces exclusively "yellow" wines from local grapes: Fiano, Greco and Falanghina. American wine drinkers may refer to these as white wines -- in Campania these lighter skinned grapes yield wines with often deep, yellow color but always with body, mouth-filling character and savory aromatics.

To some, the grapes may seem obtuse, remnants from ancient Greek settlers that still cling to the land. To us, these wines and varieties epitomize the Uva Import's goal of sourcing only from small, family farmed vineyards.