



TUSCANY, ITALY

GREO®

COLLINE LUCCHESI D.O.C.

BACKGROUND

Colline Lucchesi is a little-known, up-and-coming wine DOC in Tuscany. It overlooks the celebrated and historical city of Lucca with its vineyards nestled in the foothills of the Apennine mountains. Heavenly sites and fine limestone/sandstone soils have provided excellent conditions for viticulture since the days of Napoleon. Today the "GREO" estate is still owned by the Viani Family, who has produced wine and Lucchese extra virgin olive oil in their traditional stone olive oil mill for over a century.

GRAPES

Sangiovese, Canaiolo, Merlot, and Colorino

VINEYARD

Vineyards are on hills facing southeast. Average altitude: 200 mts (660 ft) a.s.l. Soil composed of a particular kind of clay called "castagnina" (chestnut). Method of cultivation is "filare a capovolto" (to overturn). Grapes are hand-picked for best selection of grapes producing optimal concentrated flavors, color and alcohol.

WINEMAKING

Traditional winemaking and fermentation is done in wooden tubs.

AGEING

Aged for 1 year in Tuscan oak barrels before bottling.

TASTING NOTES

Wine is ruby red in color. The aromas are of intense wild fruits, berries, woodland leaves and elegant floral notes. On the palate, GREO leaves a delightful earthy, spicy and persistent flavor of wild blackberries. Harmonious and very soft lingering finish.

PAIRING

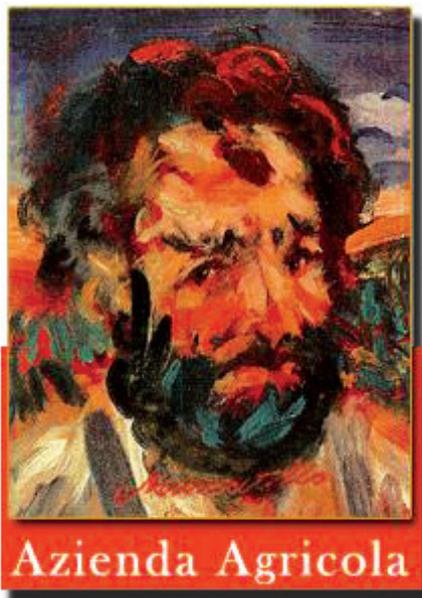
All types of pizzas, bruschetta, pastas with red sauce, porketta, salumi, aged cheeses such as Pecorino, red meat and game

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

12.5%



Azienda Agricola

GREO®

