



Greco di Tufo DOCG

Grown in the Valle del Sabato (Tufo) in central Irpinia, this gorgeous, small batch Greco delivers on all fronts: expressive aromatics, fantastic viscosity, and (thanks to the clay-laden soil, which leads to slow ripening), a vein of minerality from stem to stern. Integrated and gentle, the palate boasts rich lemon curd, green apple and a pleasing, well-rounded finish. In sum, a pitch perfect DOCG from ancient Campania!

WINEMAKER BIOGRAPHY

In the town of Luogosano, Graziano Di Stasio and his uncle, Alessandro concentrate their efforts on the classic wines of Campania, including the DOCGs of Greco di Tufo, Fiano di Avellino and, of course, Taurasi. Wait until you try them! All their wines display extreme typicity, viscosity, and freshness at once!

ENOLOGIST

Alessandro Di Stasio



TASTING NOTES

Color Deep straw yellow
Nose Warm citrus, white flowers, and dusty riverstone
Palate Fantastic weight and well integrated, with lemon curd and green apple
Finish Long and well-rounded



VINEYARD & VINIFICATION

Vineyard Location	Greco di Tufo DOCG, Campania
Vineyard Size	2 ha
Varietals List	85% Greco di Tufo 15% Coda di Volpe
Farming Practices	Non-certified organic; grapes picked by hand; dry-farmed
Elevation	350-400 m
Soils	White and yellow tufo, with large volcanic deposits.
Maturation Summary	In Steel for 1 months and Bottled for 12 months
In Steel	1 months
Alcohol	14.0 %
Acidity	6.6 g/liter
Residual Sugar	1 g/liter
Annual Production	12,000 bottles



TENUTA PONTE

Located in the lush, green heart of Irpinia, Tenuta Ponte touches upon all three of the region's main DOCGs - Greco di Tufo, Fiano di Avellino, and Taurasi - giving winemakers Alessandro and Graziano di Stasio full access to Campania's array of classical wines. From an outsider's point of view, it's fair to say this 25-hectare estate is Edenic all year round: the days are languid and warm, the nights cool, and the air fragrant with citrus and earth spice. Vines are planted at an average of 450 meters on the right side of the Calore River valley, and the whole region benefits from a southern Mediterranean climate with four distinct seasons. A blend of volcanic and clay soils lend all the wines poise, along with their telltale streaks of minerality (whites) and dusty black peppercorn (Aglianico). Focusing on small batches of concentrated wine, Alessandro and Graziano are charming country gents but have a world-class sense of purpose when it comes to their wine... white or red, everything they craft possesses elevated aromatics, fantastic viscosity, and a well-woven palate with deep integration. As for the name of the estate itself, "Ponte" means bridge in Italian, and the property is named after the 2000-year-old Roman arc you cross to get to their vines... Built during the Roman Imperial Age, the bridge was locally known as the "ponte dei diavoli" or "devils bridge". Folktales dictate that "demons" built the bridge to use it as a meeting place on dark and stormy nights... One certainly gets the sense that those first Romans on the scene made a distinct impression!

REGION

CAMPANIA

When people hear the name Campania, it often conjures imagery of dreamy seascapes and towns spilling down into the Tyrrhenian, dramatic, sun-splashed islands like Capri and Ischia, lemon and olive groves, Sorrento, Mount Vesuvius and archeological sites like Pompeii. Then, of course, there is Naples with its 2500-year history and indelible influence on Italian cuisine. It seems ironic, then, that the region's wines don't enjoy a more widespread reputation. They were certainly famous and well-documented during Roman times (Falernum, the most celebrated wine of classic literature, likely derived from today's Falanghina) but it has only been in the past 2 or 3 decades that Campanian wines have once again been re-emerging on the global stage.

With production dating back to the 12th century B.C., Campania remains one of Italy's oldest winemaking regions. It is home to some 100 native grapes, along with 5 DOCGs and 15 DOCs, and is especially renowned for its lush, structured whites of pronounced acidity—including Coda di Volpe, Falanghina, Fiano, and Greco—along with powerful, spicy reds made from Aglianico. More obscure but no less charismatic are grapes like Asprinio, Montonico, Olivella, and Piediroso. As a whole, Campania has an abundance of sunshine and long, hot summers, but these are mitigated by Mediterranean breezes that penetrate far inland (to the forested spine of Apennines running down the interior) and also southern Italy's highest annual rainfall. Along with soils that are often volcanic, this combination ensures a long growing season, perfect for both the late-ripening Aglianico (often harvested in October) and for acid-driven white varieties grown on north-facing slopes. Romans originally called this region "Campania felix" or "happy land", most likely referring to its fertility, gorgeous landscapes, and mild climate all in tandem.

GRECO DI TUFO DOCG

Alongside the Fiano di Avellino DOCG, this white wine appellation is among the most lauded and revered in Campania. Established in 2003, it focuses solely upon the Greco variety from the environs of Tufo, a small village in the region's hilly interior. The DOCG includes both still wine and also spumante (metodo classico, with at least 36 months in bottle required). Only Coda di Volpe is used as a blending grape, with up to 15% permitted. The following communities - all located in the province of Avellino - lie entirely within the DOCG: Altavilla Irpina, Chianche, Montefusco, Petruo Irpino, Prata di Principato Ultra, Santa Paolina, Torrioni, and of course, Tufo. The grape name derives from the town itself, and in turn from the predominantly volcanic soil type in this area, known as "tuff" in English (and not to be confused with the calcareous tufa of other regions). These volcanic deposits are often credited with imparting Greco di Tufo with its telltale streak of minerality.

Greco Bianco (and by proxy its clone Greco di Tufo) is thought to have made its way to Campania by way of ancient Greece. It has medium-high acidity and is late-ripening, benefitting both from the warm Mediterranean climate and also the higher altitudes of central Campania. Unoaked wines still display medium-full body, and showcase layers of citrus, herb, and earth spice. While most are best enjoyed within the first 3 years, there are numerous examples of well-made Greco di Tufo aging well past this watermark and developing deeper, more herbaceous profiles.