

## Great Wines from Campania

### NOVASERRA



#### COLOR

Deep straw yellow



#### BOUQUET

Prominent hints of apricot, pear, apple, peach, citrus, green almond, with hints of sage and mineral notes



#### TASTE

Good acidity, mineral, flavors of ripe fruits. Great structure and a distinctive sapidity



#### FOOD PAIRINGS

Appetizers

Vegetable soups, shellfish.

First courses

Risottos and sea-food dishes.

Second courses

White meat, shellfish and fried fishes and vegetables.



#### AGING POTENTIAL

20 years and more



#### SERVING TEMPERATURE

12-14 °C.



## Great Wines from Campania

### NOVASERRA

The Mastroberardino family rescued and relaunched the ancient Greco di Tufo variety which was near extinction. Novaserra, made from rigorously selected grapes, has great organoleptic complexity. The label features details from a painting by De Rosa, which can be found on the ceiling of the winery's cellar.

#### APPELLATION

Greco di Tufo DOCG

#### VARIETY

Greco di Tufo 100%

#### VINEYARD AND SOIL

The estate is Montefusco, the exposure is South-East and the soil is clay and calcareous along the profile with volcanic presence. The altitude is of 550 m a.s.l., the training system is the espalier with cordon spur pruning, the density of plantation is 4.000 vines/hectare and the yeald about 60 q/ha and about 1,5 kg/vine.

#### AGE OF THE VINEYARD

15 years

#### HARVEST PERIOD AND TYPOLOGY

End of October, manual harvest.

#### VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks at controlled temperature. Refines for 3-4 months in bottle before release.



## The estate of NOVASERRA

## Great Wines from Campania

Situated in the northeast of the Greco di Tufo DOCG area, this estate represents a cornerstone of the work of viticultural zoning started in the Eighties. Here the Mastroberardino family produces the cru Novaserra Greco di Tufo DOCG. The vineyards are located in an airy basin that receives light from dawn to dusk, with a good protection from the phenomena of fog and stagnant moisture. The highest dwelling of the plants of the denomination can be found here, at around 550 meters, under conditions which allow for prominent thermal excursions, especially in the months of August, September and October, making it possible for a slow and peculiar evolution of the maturation of the grapes.

The soil is siliceous-calcareous by nature, poor in organic matter and nitrogen, but enriched by strong volcanic inflows, moderately calcareous and alkaline, well-endowed in magnesium: a unique terroir that gives the grapes destined for Novaserra superior varietal characteristics.



## Montefusco

**Extension:** 21 hectares

**Soil:** mainly clayey deriving from the parent rock of sandstone and marly limestone.

**Varieties cultivated:** Greco di Tufo

**Plant density:** 4,000 plants/ha

**Training system:** espalier with

**Guyot** pruning system.

**Exposure:** South-East

**Altitude:** from 450 to 550 m a.s.l.

