Greco Vesuvio

Cantine Federiciane · 2024



REGION	Campania · Vesuvius Volcano
APPELLATION	IGP
GRAPE	Greco
TYPE	White
ALCOHOL	12.0%
BOTTLE	750 ml

TASTING NOTES

Family Dinner Campania Greco Citrussy Light, Lingering

FOOD PAIRINGS

Prosciutto and melon, Burrata and tomato, Roast chicken

PROFILE

Body	■■■□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■□□

ABOUT THE WINE

Campania Greco White Wine – A Taste of Volcanic Tradition and Mediterranean Elegance Experience the rich heritage of Southern Italy with Campania Greco white wine,. Vibrant, elegant expression of one of the region's most iconic native grape varieties. Grown in the mineral-rich, volcanic soils of Campania, shaped by ancient eruptions of Mount Vesuvius. This wine is a true reflection of its terroir. It delivers a depth of character that speaks to centuries of winemaking tradition. Crafted from 100% Greco grapes, this white wine showcases a luminous straw yellow color. It has greenish reflections, revealing youth and freshness. On the nose, it offers an intense and unmistakable bouquet of citrus, white flowers and subtle herbal notes. The palate is clean and refined, with a fresh, dry, and harmonious taste that combines vibrant acidity and mineral complexity, resulting in a beautifully balanced and refreshing finish. Whether you're discovering Greco for the first time or are a longtime fan of Italian whites, this wine offers an exceptional example of what volcanic Campania wines can deliver: structure, purity, and finesse. Food Pairing Suggestions: This Campania Greco white wine is a natural companion to Mediterranean cuisine. It pairs beautifully with shellfish, prawns, scampi, grilled fish, and raw seafood such as crudo or oysters. It also complements fresh cheeses, seafood risottos, and light vegetarian dishes, making it a versatile and sophisticated choice for warm-weather meals, dinner parties, or refined aperitifs. Celebrate the authentic taste of Campania with every sip of this Greco white wine.