



PROFILE

Although his grandfather had vineyards and owned one of the largest caves in the country, Antonio Caputo, owner of Enodelta, was not necessarily destined for the wine business. His parents wanted him to become a lawyer with a stable job, but he had other interests and a relentless entrepreneurial flair. He jumped head first into wine, and by the 1980s, when Antonio was in his early twenties, he managed to start making his own wine under his own label. Ever an innovator, he continued to push himself and took on the challenge of making Aglianico, Fiano, and Greco, even though very few people at the time were bottling these varietals. Now Enodelta produces 500,000 bottles of IGT, DOC and DOCG wines.

SPECIFICATIONS

Wine: Greco di Tufo

Varietals: Greco

Appellation: Greco Di Tufo DOCG

Location: Tufo - Santa Paolina

Soil: Volcanic clay

Pruning: Guyot

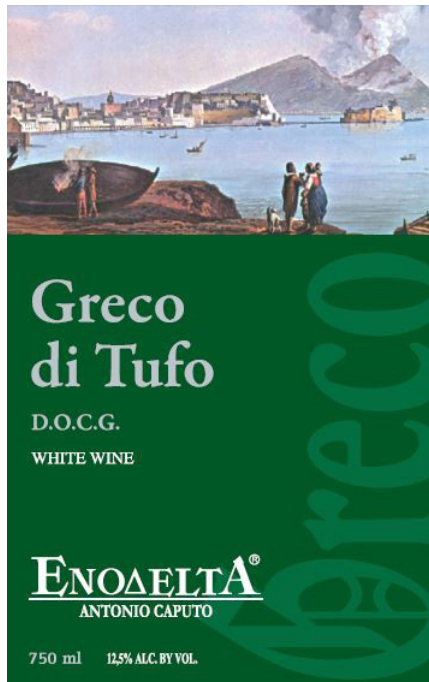
Vineyard Area: 20 ha

Yield: 100 hl/ha

Harvest: October

Vinification: Fermentation in stainless steel tanks at 59 to 61°F. Three months aging in bottle.

Alcohol: 13.00%



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