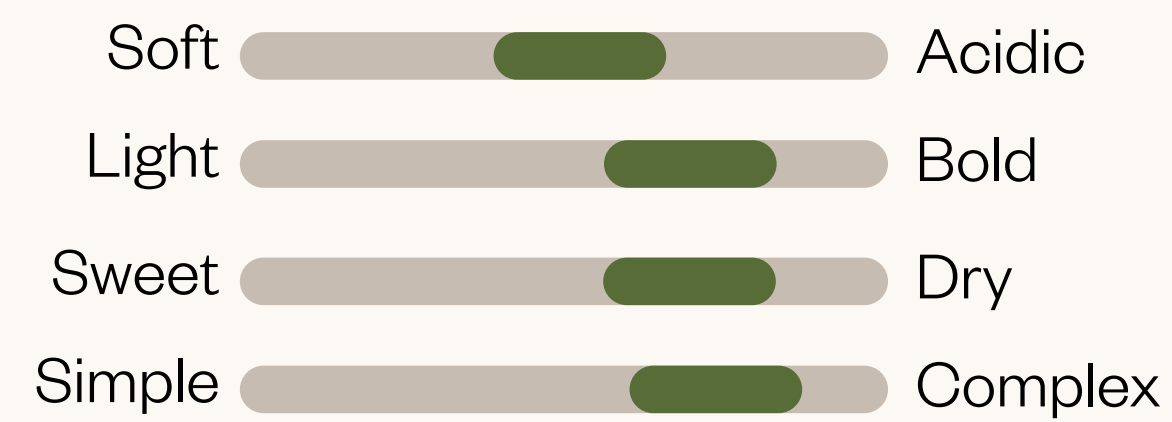


# Devon by Cantine Antonio Caggiano

TYPE	Full and fresh white
VINTAGE	2022
VOLUME	75 cL
ALC. CONTENT	13,5 %

## Wine profile



## Tips to enjoy



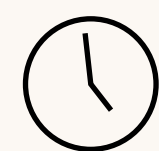
### FOOD PAIRING

Pair with a risotto with seafood and fish dishes like tuna shrimp or grilled octopus



### SERVING TEMPERATURE

10 °C



### AGING POTENTIAL

3 - 5 years

## Tasting notes

**NOSE** Scents of peach, apricot and sage

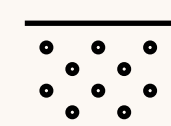
**MOUTH** Full-bodied, creamy wine with great acidity and freshness and a typical minerality. This wine will get spicier when left to age for a few years

## Vineyard and vinification



### GRAPE VARIETIES

Greco di Tufo



### TERROIR

Mix of limestone & clay



### TERRAIN AND ELEVATION

Hilly lands 500m



### LOCATION

Tufo, Avellino, Campania

### VINEYARD

Manual harvest in the first ten days of October

### VINIFICATION

Fermentation at low temperature (15 degrees) in stainless steel tanks

### MATURATION

Maturation in the bottle for a minimum of 3 months

