



# HOUSE OF TOWNEND

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## Greco di Sannio, Fremondo

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<b>Usual Price</b>	£11.99
<b>Discount Price (inc. VAT)</b>	£9.99
<b>Code</b>	GREC001

A fruity, balanced and refreshing wine using this lesser-known grape.

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### Tasting Notes:

Deep straw yellow colour in appearance. The fruit notes and flavours increase as the wine opens up. A well-balanced, pleasant and refreshing finish.

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Specification	
<b>Vinification</b>	Vinification: Cold-maceration (8c) Fermentation: In steel for 20 days at controlled and constant temperature 13c No malolactic fermentation Ageing: In tank for 14 days and then bottle Bottling: February after the harvest
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Campania
<b>Type</b>	White Wine
<b>Grapes</b>	Greco
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	La Guardiense
<b>Producer Overview</b>	The farming co-operative La Guardiense, which is one of the biggest in Italy, was founded in 1960 by 33 farsighted and courageous farmers.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Ideal with appetizers, sea food based dishes or with fried fish, oysters, lobster and shellfish. Also excellent with buffalo mozzarella and aubergine parmigiana.