



## **CAMPANIA CODA DI VOLPE IGT**

**Appellation:** Campania Coda di Volpe IGT

**Grape varieties:** Coda di Volpe 75%; Fiano 15%; Greco 10%.

**Production area:** Montemarano (AV)

**Year of planting:** 1985

**Altitude:** 680 m a.s.l.

**Soil composition:** mainly clayey

**Exposition:** East-West

**Plant density:** 4500 plants per hectare

**Training system:** espalier with monolateral Guyot pruning

**Average yield:** 70 quintals per hectare

**Harvest:** first decade of October

**Vinification:** manual harvest of selected bunches in 15 kg baskets, destemming, cryomaceration and soft pressing of the grapes, fermentation in stainless steel tanks at a controlled temperature, stop for 3 months in steel tanks with a final ageing in bottle for other 3 months.

**Organoleptic characteristics:** straw yellow with greenish reflections, the nose reveals clear hints of white flowers, pink grapefruit and pear, good correspondence to the palate, where the delicate fruity notes return, supported by a proper acidity and a subtle sapid vein.

**Recommended pairings:** caprese salad; cheese tagliolini timbal; pizza margherita.

**Available formats:** 0,75L