

Coda di Volpe

Settepietre

IGT



APPELLATION

Campania Indicazione Geografica Tipica (IGT)

GRAPE VARIETY

Coda di Volpe (85%), Fiano (15%)

PRODUCTION AREA

Paternopoli and Lapio (Av), Italy

VINEYARD

Our Coda di Volpe grapes grow in hilly vineyards surrounding Paternopoli at some 480 meters a.s.l., and our Fiano grapes grow in vineyards on the hills surrounding Lapio in the Arianiello area, at an altitude of approx. 500 meters a.s.l. on soil of calcareous clay, with limestone and volcanic sediments. Both vineyards are composed of rows in an upwards trained vertical shoot position (Guyot system).

HARVEST

The harvest is done by hand from the second week of October.

VINIFICATION

The grapes are traditionally cold soaked for 12 hours at a temperature of 10°C, and then slowly squeezed in a press machine. This is followed by a fermentation of 15 days at a temperature of 18°C in steel tanks.

MATURING

The wine is bottled in the spring following the harvest, after which it rests for another 2 or 3 months in the bottle before it is ready for consumption.

ORGANOLEPTIC QUALITIES

A bright golden yellow colour with a delicate scent of tropical fruits and flowers. The taste is a combination between a soft minerality, lively acidity and the presence of roasted hazelnuts and almonds, particularly in the aftertaste.

FOOD PAIRING

Its full fresh taste is very suitable as an aperitif, but also combines well with rich fish dishes, sea fruit, white meats and various types of salads and fresh cheeses.

SERVING TEMPERATURE

To be served at circa 8-10°C.

TECHNICAL SPECIFICATIONS*

Alcohol 13,00% Vol.

Total acidity 6,60 gr/lt

Dry residue 22,00 gr/lt

**indicative values, vary per year*

BOTTLE

Bordolese-style bottle of 75cl.

Carton of 6 bottles, pallet of 105 cartons.

