



PRODUCER PROFILE

Estate owned by:
Walter Mastroberardino
and his children Paolo and Daniela
Winemaker: Paolo Mastroberardino
Total acreage of vine: 494 (200 Ha)
Winery Production: 1,200,000 bottles
Region: Campania

CODA DI VOLPE CAMPANIA IGT

WINE DESCRIPTION

Coda di Volpe is a white wine that dates back to at least Roman times. Native to Campania, Coda di Volpe, or fox's tail, refers the shape of the grape bunches. Often blended with another native varietal, Greco, this varietal can also be vinified by itself, resulting in a fresh, aromatic wine.

TASTING NOTES

Pale lemon in color with greenish reflections. Rich and intense scents of fruit and flowers. Fresh and soft to the palate, it has tones of citrus fruits and quince.

FOOD PAIRING

Pairs well with fresh pasta, fresh summer salads and light dishes.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Campania IGT
Vineyard location:	Gesualdo
Soil composition:	Calcareous clay
Training method:	Bilateral Guyot
Elevation:	1,800 ft
Vines/Acre:	> 3,000/Ha
Exposure:	South-southeast
Age:	15- 20 years
Harvest time:	Early October
Production:	26,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Coda di Volpe
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold, on the skins for less than 24 hours
Aging process:	Stainless steel tanks
Length of aging before bottle:	6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.5%
Residual sugar:	1.8 g/L
Acidity:	5.9 g/L
Dry extract:	19.9 g/L

