

CODA DI VOLPE

CAMPANIA IGT



VINEYARD & PRODUCTION INFO

Soil composition: calcareous clay

Training method: bilateral Guyot

Elevation: 1,800 ft a.s.l.

Vines/ha: > 3,000/ha

Exposure: South/South-East

Vines 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

Length: less than 24 hours

Aging

Container: stainless steel tanks

Length: 6 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 1.8 g/l

Acidity: 5.9 g/l

Dry extract: 19.9 g/l



FOOD PAIRINGS

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



TASTING NOTE

Pale lemon in color with greenish reflections.

Rich, intense scents of fruit and flowers.

Fresh and soft on the palate, it has notes of citrus fruits and quince.

PRODUCER PROFILE

Estate owned by: Paolo &

Daniela Mastroberardino

Winemaker: Paolo

Mastroberardino

Total land under vine: 200 ha

Winery production: 1,200,000 bottles

Region: Campania (Italy)

