



CONTRADA



IRPINIA CODA DI VOLPE DOC

Appellation	IRPINIA CODA DI VOLPE DOC
Grape Variety	Coda di volpe 100%
Vineyard	Pratola serra
Soil	Mainly mid mixture
Exposure	South - West
Altitude	450 M A.S.L.
Training System	Radially and shoulder with guyot pruning system
Viner per hectare	3000
Age of vineyard	About twenty years
Yield per hectare	About 9000 Kilos
Period of harvest	End of October with manual hervesting
Vinification	Classic white vinification in stainless steel tanks at controlled temperature
Refining	At least one month in bottle
Color	Straw yellow with greenish reflections
Bouquet	Fresh and fruity with strong and persistant notes of citrus, pineapple and banana
Palate	Fresh with a perfectly balanced acidity. Good structure
Food pairings	For main courses, scops, all types of fish, cold plates and fresh cheeses
Service Temperature	8-10 °C
Alcohol content	12-13%VOL