

FLOWER CROWN

CAMPANIA CODA DI VOLPE IGT

DENOMINATION

Campania Coda di Volpe Igt

GRAPE VARIETY

100% Coda di Volpe

HARVEST PERIOD

First ten days of October

VINIFICATION

Morning harvest, then soft pressing of the bunches. Cold static clarification (10°C). Fermentation at a temperature of 16°C, "Sur lies" with weekly bâtonage for two/three months

AGING

In bottle in a conditioned environment around 12°C

ORGANOLEPTIC CHARACTERISTICS

Golden-yellow with veins of mint and balsamic chlorophyll. Enveloping nose of peach and pear pulp, yellow grapefruit. Creamy flavor, supported by acidity and minerality

PAIRINGS

Ideal with typical Irpinian cuisine: minestra maritata, legume soups, white meats. Also in harmony with savory dishes based on fish and shellfish, such as sautéed clams, fish soups, peppered mussels, vegetables and fresh cheeses

