




# CODA DI VOLPE SANNIO

PROTECTED DESIGNATION OF ORIGIN – PDO

<i>Grape variety</i>	Coda di Volpe 100%
<i>Origin</i>	Sannio - Taburno area
<i>Alcohol</i>	13,5%
<i>Bicchieri consigliati</i>	Renano 
<i>Service Temperature</i>	8°-10° C

*Organoleptical features* Pale yellow colour, bright and slightly golden. Generous and complex to the nose, softened by notes of mixed green and stone fruit. The first perception in the mouth is a savoury and minerally flavour, lightened by a pleasant acidity .

*Food pairing* Ideal combination to baked fin fish dishes.  
To try with fresh cheese.



## In vineyard

<i>Yield /ha</i>	70 q/ha
<i>Yield Grape/Wine</i>	60%
<i>Height</i>	300 - 400 metres asl
<i>Plant Density</i>	2500 plants/ha
<i>Harvest Period</i>	second decade of September



## In the winery

<i>Ageing</i>	in steel
<i>Bottling</i>	6 months after the harvest period
<i>Bottle</i>	Burgundy 750 ml