



Coda di Volpe Campania

Indicazione Geografica Protetta

Grapes: Coda di Volpe

Area of production: Taburno DOCG production area

Exposure and altitude: hill lands, facing South – East at 300/450 m. above sea level

Type of soil: calcareous, tufaceous

Pruning system: guyot

Density: 1600/3500 per hectare

Yield per hectare: 11000

Harvest time: end of September

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are first pressed and destemmed and then are fermented as white at a controlled temperature of 14°C in steel tanks

Organoleptic characteristics: it is straw yellow, with tease of fruit. Taste is soft with a long aromatic persistence

Alcohol produced: 12/13%

Best served with: hors d'oeuvres of fish, shellfish, white meat and sweet types of cheese

Bottle formats: 0,75 lt.



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