



Lunacalma

Taburno Sannio Coda di Volpe

Protected Designation of Origin

Grapes: Coda di Volpe 100%

Area of production: Taburno DOCG production area

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

Type of soil: tuffaceous

Breeding system: guyot

Density: 3000 per hectare

Yield per hectare: 9000

Harvest time: October

Technique of vinification: grapes to be harvested by hand when the ripeness is complete. Grapes are before pressed and destemmed and then are fermented in white at a controlled temperature of 13° C into steel tanks

Organoleptic characteristics: straw yellow, it has a fragrance of flowers and fruit which reminds apple. Taste is wide and intense ,with a persistency of mineral fragrance

Alcohol produced: approx. 12/14

Best served with: it's ideal with fish aperitifs and appetizers, shellfish first courses or shellfish cooked in the oven or grilled or with second courses made up of eggs, fresh cheese (not salty)



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