



Taburno Sannio Coda di Volpe

Denominazione di Origine Protetta

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: tufaceous

Pruning system: guyot

Density: 3000 per hectare

Yield per hectare: 9000

Harvest time: october

Technique of vinification: grapes are 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 in steel tanks

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

Alcohol produced: 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)

Bottle formats: 0,75lt.



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