

*Delicious and intense joy to drink*

## **CODA DI VOLPE CAMPANIA I.G.T.**

**Grape Variety:**  
100 % Coda di Volpe.

**Production Area:**  
our own Gesualdo vineyard and other carefully selected vineyards.

**Winemaking:**  
produced with cold maceration of grapes harvested at the beginning of October. Fermentation is at controlled temperature and the wine is aged briefly in stainless steel tanks before bottling young to maintain freshness.

**Tasting Notes:**  
pale lemon in colour with greenish reflections, it has rich and intense scents of fruit and flowers. Fresh and soft to the palate, it has tones of citrus fruits and quince.

**Food Pairings:**  
a wine for the whole meal, it accompanies fresh pasta, fresh summer salads and light dishes.

*Serve at 10° C.*

