



Corte del Golfo

Coda di Volpe Campania IGT



Vinification

Coda di Volpe Campania IGT, produced from the ancient grape "Coda di Volpe", cultivated at the foot of Vesuvius, a name that associates the characteristic shape of the bunch to that of the foxtail. The grapes are picked up and selected manually and undergo a soft pressing. This is followed by fermentation and maturation process for about 6 months in stainless steel tanks at a controlled temperature of 16–18°C.

Description

Straw yellow colour with golden reflections and hints of citrus, herbs and white fruits. The nose has notes of quince, pear, peach and chamomile. The mouthfeel is dry, fresh and well balanced.

Food Pairings

Ideal as an aperitif and to pair with sushi and fresh fish.



Coda di Volpe



Campania



8-10 °C



Alcol: 12.5%
Zuccheri: 4 g/l