



CODA DI VOLPE SANNIO DOP TABURNO

APPELLATION	Sannio DOP Taburno
VINTAGE	2018
VINE	100% Coda di Volpe grapes selected and harvested by hand in boxes
PRODUCTION AREA	TABURNO DOC
VINEYARDS ALTITUDE	450 m asl
BREEDING SYSTEM	Guyot
SOIL TYPE	Clay
VINEYARD EXPOSURE	Southwest
STRAW DENSITY PER HECTARE	5000
YELD PER HECTARE	120 q/l
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	First ten days of October
VINIFICATION	Fermentation in steel containers at controlled temperature for 15 days.
FERMENTATION	Steel containers
ALCOHOL CONTENT	13,00% vol
PACKAGING	Truncated conical bottle (0,75L), corrugated cardboard type, cork stopper
PROFILE	Sapid taste, persistent and pleasant aroma, and strong fruity notes of pear, pineapple, banana.
SERVING TEMPERATURE	8-10° C
SUGGESTED PAIRINGS	Fish soups, soft cheeses
STORAGE	Dry room with controlled temperature
TASTING GLASS	Tulip glass

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