



SALVATORE MOLETTIERI®

IRPINIA DOC CODA DI VOLPE



Type of wine: **White**
Denomination: **DOC**
Varietal: **Coda di volpe 100%**
Production zone: **Montemarano**
Type of soil: **calcareous, argillos**
Vineyard density: **2500 vines/hectare**
Age of the vineyard: **8-12 years**
Altitude: **500/530 meters above sea level**
Exposure: **South-east**
Grape Yield: **9 tons/hectare**
Harvest: **by hand in small cases**
Time of harvest: **mid October**
Fermentation: **in steel with temperature control**
Maturation: **4 months in steel**
Finishing in the bottle: **2 months minimum**
Vine training system: **espalier-guyot**

Organoleptic analysis: obtained mainly from grapes of classic Irpinia grape Coda di Volpe.

This wine of straw yellow color, intense and lively.

The aromas of strong personality are fresh and elegant on average intensity and persistence.

It goes perfectly with many fish-based preparations, crustaceans, shellfish and seafood but also adapts very well to delicate preparations of white meats and medium-aged cheeses.

Azienda Vitivinicola Salvatore Molettieri

Contrada Musanni- Strada Ofantina SS400 (Km 15,500)- Montemarano (AV)- Italia
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