

janare

CODA DI VOLPE | ALFABETO LINE

DOP SANNIO CODA DI VOLPE



GRAPE

Coda di Volpe

ORIGIN

Sannio Beneventano - Campania

HECTARES

10

ALTITUDE

200-300 metres ASL

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

3,000 vines per hectare

AVERAGE AGE OF VINES

20 years

HARVEST TIME

Second half of September

VINIFICATION TECHNIQUE

White vinification without oxygen

FERMENTATION

Carried out entirely in steel at around 15-16°C for about 15 days

MALOLACTIC FERMENTATION

None

AGEING

In bottle

BOTTLING

March of the year following the harvest

TERROIR

The grapes come from a selection of vineyards spread across the different terroirs of the Janare estate, with the exception of the alluvial valley floors. Just like conducting an orchestra, where it is the conductor's task to guarantee absolute harmony to the whole by ensuring that each component gives its best, here the work consists of selecting, in each vintage, the best grapes from different soils, morphologies and microclimates - the volcanic soils of the ignimbrite, the river terraces and the ancient black soil of the marly hills - with the result of unfailing constancy of character and quality, which our valley is always able to ensure.

ORGANOLEPTIC CHARACTERISTICS

Straw-yellow colour with green reflections and a flowery bouquet of considerable intensity. In the mouth it combines considerable complexity with a pleasant freshness.

FOOD PAIRING

Excellent with delicate fish sauces and seafood risottos. It goes well with pasta with vegetables. Delicious with a classic Genovese ragout, or with exotic dishes such as sushi.