

PORTO DI MOLA

RISIERA

CODA DI VOLPE ROCCAMONFINA I.G.P

Risiera Coda Di Volpe is the company declination of the famous native Campania variety. Grapes grown in our estate with a technique oriented to preserve the freshness and to limit the excessive sun exposure of long bunches. Harvesting and vinification are carried out preserving the varietal characteristics. The color is **straw-yellow**, the nose is rich in vegetal and fruity white peach. The **taste** on the palate is **lively, balanced**, with a fairly long and sapid finish. Ideal to accompany first courses of fish and seafood risotto and second courses of white meat, fish and shellfish.

Name of the product: Risiera

Vine variety: Coda di Volpe

Packaging: 750 ml

Production area: Galluccio (CE) on the slopes of the Roccamonfina volcano

Denomination: Roccamonfina I.G.P

Nature of the ground: Volcanic ground with a good concentration of minerals salts and micro elements

Number of the bottles produced: 3.333

Average age of the vines: 5 year

Stumps for hectare: 3.000/ha

Age of the vine: 5 year

Vine training system: Guyot

Production for hectare: 80 q/l/ha

Harvest: By hand

Grape harvest: Early September

Vinification: Temperature-controlled steel

Refinement: Steel and bottle for 6 months

Colour: Pale yellow

Fragrance: White peach

Taste: Savoury and lengthy finish

CHARACTERISTICS

Alcohol: 13%

Acidity: 5,50

Sugars: 5,46 g/L ph 3,60

Net dry extract: 32 g/L

Service temperature: 8/10 °C

Food pairing recommendations: Fish first courses, seafood risotto, white meat, fish and shellfish main courses



SCARICA LA
SCHEDA

essential character