

COLPO DI CODA - IRPINIA CODA DI VOLPE DOC

PREVIEW

Coda di Volpe is one of the oldest white grape varieties in Campania, already known in Roman times for the distinctive shape of its bunch, resembling a fox's tail. Long considered a minor grape, it is now being rediscovered for its ability to authentically express the inland territories of Irpinia.

Colpo di Coda originates from the hills of Villamaina (AV), at approximately 500 meters above sea level, on complex soils characterized by dark sands and sulfur-rich veins. The north-east exposure and the specific pedoclimatic conditions allow for a balanced ripening process, combining freshness and elegance.

This wine offers a contemporary interpretation of Coda di Volpe, enhancing its finesse, balance, and territorial identity.



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TECHNICAL DATA

Appellation: Irpinia Coda di Volpe DOC

Grape variety: 100% Coda di Volpe

Vineyard location: Villamaina (AV)

Soil: clay and sandy, with the presence of dark sand and sulfur-rich underground water

Altitude: 500 m a.s.l.

Exposure: north-east

Year of planting: 2009

Planting density: 4,500 vines per hectare

Training system: vertical trellis (Guyot)

Pruning: Guyot

Yield: 70 quintals per hectare

Harvest period: first ten days of October

WINEMAKING AND AGING

After manual harvesting, the grapes are immediately transferred to the winery and left to rest in refrigerated cells for approximately 12 hours in order to preserve freshness and aromatic integrity. Destemming is carried out gently, followed by soft pressing to fully respect the fruit expression.

Fermentation takes place partly in stainless steel and partly in French oak tonneaux, where the wine ages for 12 months.

The wine then continues aging for an additional 6 months in stainless steel on fine lees. This is followed by a further 6 months of bottle aging before release.

Total aging: 24 months

ORGANOLEPTIC CHARACTERISTICS

Bright straw yellow in color. On the nose it is open and mentholated, with notes of white fruit and delicate flowers, accompanied by a subtle sulfur hint and a lightly smoky nuance on the finish.

On the palate it is vibrant, dynamic and elegant, with a refined structure supporting its persistence.

Balance is its defining trait, closing with a fresh, harmonious and velvety sensation.

PAIRINGS

Pairs well with appetizers and traditional Campanian first courses, both seafood and land-based. Ideal with seafood linguine, fish risotto and baked fish.

Also excellent with vegetable and legume dishes such as pasta e fagioli, as well as traditional recipes like Neapolitan-style salted cod. It also matches well with white meats and fresh to medium-aged cheeses.

Serving temperature: 10–12°C

Recommended glass: medium to large white wine glass with a slightly tapered rim, to enhance oxygenation and aromatic complexity