



ASJA

Grape variety:	Coda di volpe
Year of production:	2019
Alcohol content:	13 % vol
Designation:	PGI (<i>protected geographical indication</i>)
Production place:	Irpinia
Growth system:	spurred cordon
Vines spacing:	250 x 150
Plant density:	2.600 plants per ha.
Vineyards exposition:	Nord – South
Altitude:	350 m. above sea level
Grapes production:	100 q. per ha.
Harvest:	hand-picked grapes during the first week of October
Winemaking process:	soft pressing and subsequent fermentation, at a controlled temperature, in stainless steel tanks, it follows its ageing in stainless steel, its clarification and refinement is performed in bottles
Colour:	straw yellow with greenish reflections
Bouquet:	delicate but strong suggesting hay cut and broom
Flavour:	characterised by hints of fruit and mineral notes, highly sapid.
Acidity:	5.80 gr. per lt.
Ageing capacity:	to be drunk as is and can be aged for 1-2 years
Gastronomic combinations:	fish dishes but also white meat