

CERERE

Coda di Volpe Taburno Sannio
Denominazione di Origine Controllata

Grape varieties & production area:

100% Coda di Volpe, cultivated in vineyards with a southwestern exposure, located at 300m above sea level, on hilly clay soils in the municipality of Ponte. The average yield is 100q/ha.

Tasting notes:

The colour is an intense straw yellow with golden highlights; the nose is fine and delicate with floral aromas of hawthorn, hints of ripe white fruit and spicy overtones. The palate reveals the typical full and plush body of the variety, with nutty overtones; the restrained acidity helps balance the taste of this very lingering wine.

Harvest & production technique:

The grapes are picked in crates, in the first half of September, when fully ripe. After destemming, the grapes are put in steel tanks where they undergo a brief period of cold maceration (10°C), followed by fermentation at a controlled temperature of 18–20°C. The wine is racked into steel vats, where it undergoes natural clarification. Then it rests in steel to await bottling.

Serving temperature:

Serve at 10°/12°C.

Food pairings:

It goes well with fish and vegetable dishes, soup and white meat.



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OCONE CODA DI VOLPE
TABURNO SANNIO CERERE
2016
Impressive phenolic prowess. A
long, sturdy and textural white
with peony, pear skin and apples.
Drink now.

PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT (cm)	BOT. DIAMETER (cm)	WEIGHT (kg)	BAR CODE
1040AFB01	CERERE CODA DI VOLPE TABURNO SANNIO DOP CL.75	13°	75 cl	28,5	7,5	1,33	8051166520033
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm	WEIGHT (kg)	CONFIGURATION		HEIGHT (cm)	
6	8051166520187	17X25X31		9 LAYERS OF 11 CASES		165	