

MILLE
NOVE
CENTO
DIECI

1910 SELECTION

via S. Benedetto, 93
82030 PONTE
Benevento - Italia

TEL. +39 (0) 824 874878
email: info@oconevini.it



MILLENOVECENTODIECI CODA DI VOLPE TABURNO SANNIO

Denominazione di Origine Controllata

Grape varieties & production area:

100% Coda di Volpe: the southwest-facing vineyards are located at 300 masl, in the hilly areas of the Taburno subzone, in the municipality of Ponte. The hilly clay soils guarantee an average yield of 100q/ha.

Tasting notes:

Intense straw yellow with golden highlights in color. On the nose, it is fine and delicate with floral aromas of hawthorn, hints of ripe white fruit and spicy overtones. On the palate, one can appreciate the full and plush body, typical of the variety, with nutty overtones; the restrained acidity gives balance to the taste, culminating in a long and persistent finish.

Harvest & production technique:

The grapes are hand-picked in crates, in the first half of September, when fully ripe. After destemming, the grapes are transferred to steel vats 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 raked into steel vats, where it undergoes natural clarification. After natural clarification, it is raked into steel vats, where it awaits bottling.

Food pairings:

Ideal with first courses of fish and vegetables, soups, white meat and fish.

Serving temperature:

Serve at 10°/12°C.

CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT(cm)	BOT. DIAMETER(cm)	PESO (KG)	CODICE EAN
1040AFB01	CODA DI VOLPE - TABURNO SANNIO D.O.C.	13°	75 cl	28,5	7,5	1,33	8051166521436
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (LxWxH) cm	WEIGHT(kg)	CONFIGURATION		HEIGHT (cm)	
6	8051166521443	25x17,5x31,5	8,28	9 LAYERS OF 11 CASES		165	