

CERERE

Coda di Volpe Taburno Sannio
Denominazione di Origine Controllata




OCONE
—1910—
i Vini del Sannio

CLASSIC

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.

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OCONE CODA DI VOLPE
TABURNO SANNIO CERERE
2017

Light aromas of toffee and
caramelized pears here. The palate
has a smooth, round and soft feel.
Forward, ripe fruit. Drink now.



2019 - *I vini di Veronelli* ★
2019 - *James Suckling* 87/100
2018 - *James Suckling* 90/100
2018 - *Guida Luca Moroni* 87/100
2018 - *Guida Vitae Ais* t+t+
2017 - *Guida Luca Moroni* 88/100
2017 - *I vini di Veronelli* ★