



AZIENDA AGRICOLA
FIORENTINO

Zirpoli Irpinia Coda di Volpe Doc

The Irpinia Coda di Volpe Zirpoli is obtained from the grapes of the Barbassano vineyard. The Coda di Volpe grapes, harvested at the end of September, follow the vinification in white. The wine obtained ages in steel for 5 months on the fine lees and then in the bottle. In the glass the wine has an intense straw yellow colour. On the nose there are hints of pear, apple, pineapple and banana, as well as mineral notes. The sip is dry, well balanced and with a fairly persistent finish. Perfect as an accompaniment to savory fish appetizers, roasted and baked fish.

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Production area: Paternopoli
Type of wine: Monovarietal white
Grape variety: Coda di Volpe
Alcohol content: 13-14% vol.
Service temperature: 12-14 °C
Soil composition: clayey sandy loam with a prevalence of sand
Vineyard altitude: 400 meters above sea level
Exposure: South
Vineyard age: 6 years
Training system: espalier – unilateral guyot pruning
Vineyard hectares: 1 ha.
Yield per hectare: 90 quintals/ha
Harvest period: last ten days of September
Vinification: in white at controlled temperature
Aging: in steel

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