

IRPINIA CODA DI VOLPE  
D.O.C.  
LE STARSE



*Grape Variety:* 100% Coda di Volpe.

*Production Area:* family-owned vineyards in Gesualdo.

*Winemaking:* the grapes are harvested at the beginning of October, then vinified with cold maceration on the skins; fermentation and brief aging in stainless steel tanks at controlled temperatures before bottling. Bottled young to maintain freshness.

*Tasting Notes:* pale yellow color, with greenish reflections. The bouquet highlights rich and intense scents of fruits and flowers. Fresh and soft on the palate, with flavors of citrus fruits and quince.

*Food Pairings:* a very food-friendly wine, it goes well with fresh pasta, fresh summer salads and light dishes.

*Best served at 10 °C.*