

# Fattoria La Rivolta

## Coda di Volpe DOC

### 2021

#### Tech Specs

Type:	White Still Wine
Ingredients:	Coda di Volpe 100%
Region/Subregion:	Campania, Sannio
Organic?	yes
Sustainable?	Yes
Certifications?	The farm is certified organic by the ICEA.
ABV:	12.5%

#### A closer look...

Total Production:	300 cases
Vineyard:	The farm lands are all hilly. About 31 hectares are planted with vines at medium altitude (350 m a.l.s.) .
Soil:	Calcareous-clay and volcanic soil.
Age of Vines:	2010
Vineyard Size:	31 hectares for all vineyards
Climate:	Mediterranean climate has warm, dry summers and cool, mild winters. It rains mostly in late autumn and winter.
Farming Methods:	Spalliera Guyot training, green harvesting, and a manual harvest at the end of September.
Fermentation Methods:	Fermentation is in stainless steel, with a temperature controlled system. It occurs with local organic selected yeast. Fermentation lasts 20-25 days with a maximum fermenting temperature of 27 °C.
Winemaker:	Vincenzo Mercurio and Giuseppe Tribuno
Elevage:	3 months on lees and 3 in bottle before being released
Fining/Filtration:	Light filtration
Residual Sugars:	<1 g/l
Acidity:	5,87 g/l
SO2:	50 ml

#### All about this bottle

This historic varietal is used in a number of different Campanian wines, for the most part blends. La Rivolta , however, make a single-grape wine from it. Coda di Volpe means Foxtail.

The wine has a straw-yellow color and a bouquet of crispy quince apple, aromatic herbs and light floral sensations. The mouthfeel is fresh, acidic, broad and saline. A decidedly pleasing wine.



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