



## PUNTO 42 CODA DI VOLPE CAMPANIA IGP

### AZIENDA AGRICOLA SCIORE

From a selection of Coda di Volpe grapes, cryomacerated and softly pressed to extract the best, is obtained the must which, slowly and cold fermented, gives rise to this very typical wine.

It has more or less intense straw yellow colour. Delicate, slightly exotic and floral fragrance. Dry, harmonious, tasty and velvety taste.

It pairs with appetizers and white seafood and meat first courses, grilled vegetables or pizza without tomatoes.

Oenologist's notes:

Grape variety: 100% Coda di Volpe

Alcohol content: 13%vol.

Serving temperature: 9-10° C