



# STRUZZIERO

*Dal 1920*

CAMPANIA

# CODA DI VOLPE IRPINIA STRUZZIERO



**GRAPES** 100% CODA DI VOLPE

**REGION** COMMON OF VENTICANO, CAMPANIA

**HARVEST** SEPTEMBER

**WINEMAKING** DESTEMMING AND CRUSHING, SOFT PRESSING VINIFICATION IN WHITE. CONTROLLED FERMENTATION 14 °C TANGENTIAL FILTRATION AND STERILE BOTTLING.

**TASTING NOTES**

**COLOR:** BRIGHT STRAW YELLOW COLOR INTENSE FRUITY.

**AROMA:** INTENSE, FINE, CHARACTERISTIC, ETHEREAL PERSISTENT WITH HINTS OF EXOTIC FRUIT AND ENVOLVING TOASTED HAZELNUTS.

**TASTE:** CHARACTERISTIC, UNMISTAKABLE SOFT, PERSISTENT WITH FULL AND ROUND AFTERTASTE AND AROMATIC.

**FOOD PAIRING** FISH DISHES, SEAFOOD AND RAW AND FRIED.



#VINOVERITASFL



# AGLIANICO ROSE STRUZZIERO

**GRAPES** 100% AGLIANICO

**REGION** DISTRICT OF VENTICANO PIETRADEFUSI,  
CAMPANIA

**HARVEST** END OF SEPTEMBER.

**WINEMAKING** DESTEMMING AND CRUSHING. MACERA-  
TION 24 HRS CONTROLLED FERMENTATION  
25°C MALOLACTIC FERMENTATION. BOT-  
TLING IN MARCH FOLLOWING THE HARVEST.

**TASTING NOTES** **COLOR:** BRIGHT PINK COLOR, INTENSE, WITH  
VIOLET REFLECTIONS.

**AROMA:** INTENSE, FINE, CHARACTERISTIC,  
ETHEREAL, PERSISTENT WITH HINTS OF BLACK  
CHERRY AND CHERRIES.

**TASTE:** CHARACTERISTIC, UNMISTAKABLE,  
SOFT, PERSISTENT WITH FULL AND ROUND  
AFTERTASTE

**FOOD PAIRING** FIRST COURSES ROASTS, GAME, CHEESES.



#VINOVERITASFL



# TAURASI RISERVA STRUZZIERO

**GRAPES** 100% AGLIANICO

**REGION** DISTRICT OF VENTICANO, CAMPANIA

**HARVEST** OCTOBER

**WINEMAKING** DESTEMMING AND CRUSHING. TRADITIONAL MACERATION 8 DAYS. CONTROLLED FERMENTATION 25°C MALOLATIC FERMENTATION. AGEING IN OAK BARRELS FROM 1 HL FOR A PERIOD FROM 12 TO 36 MONTHS. REFINEMENT IN BOTTLES FOR 6 MONTHS.

**TASTING NOTES**

**COLOR:** BRIGHT RUBY, GARNET RED COLOR, INTENSE WITH ORANGE REFLECTIONS.  
**AROMA:** INTENSE, FINE, CHARACTERISTIC, ETHEREAL, PERSISTENT WITH HINTS OF SPICES AND VANILLA.  
**TASTE:** CHARACTERISTICS, UNMISTAKABLE, SOFT, PERSISTENT WITH FULL AND ROUND AFTERTASTE.

**FOOD PAIRING** ROASTS, GAME, CHEESES.



#VINOVERITASFL



# IRPINIA AGLIANICO STRUZZIERO

**GRAPES** 100% AGLIANICO

**REGION** DISTRICT OF VENTICANO, CAMPANIA

**HARVEST** OCTOBER

**WINEMAKING** DESTEMMING AND CRUSHING. TRADITIONAL MACERATION 6 DAYS. CONTROLLED FERMENTATION: 25°C MALOLATIC FERMENTATION. BOTTLING IN MARCH FOLLOWING THE HARVEST.

**TASTING NOTES** **COLOR:** BRIGHT RUBY RED COLOR, INTENSE, WITH VIOLET REFLECTIONS.  
**AROMA:** INTENSE, FINE, ETHEREAL PERSISTENT WITH HINTS OF SPICES AND VANILLA.  
**TASTE:** CHARACTERISTIC, UNMISTAKABLE, SOFT, PERSISTENT WITH FULL AND ROUND AFTERTASTE

**FOOD PAIRING** ROASTS, GAME, CHEESES.



#VINOVERITASFL