



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.





AGLIANICO ROSE

STRUZZIERO

GRAPES 100% Aglianico

REGION District of Venticano Pietradefusi, Campania

HARVEST End of September.

WINEMAKING Destemming and crushing. Maceration 24 hrs Controlled fermentation 25°C malolactic fermentation. Bottling 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.





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 malolactic 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.





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.

