



Struzziero

TECHNICAL SHEETS



CAMPANIA

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STRUZZIERO
Dal 1920

Coda di Volpe

Irpinia doc

STRUZZIERO

Grapes 100% Fiano

Region Municipality of Lapio, Campania

Harvest September

Winemaking De-stemming - soft pressing - white vinification - controlled fermentation 14 ° c - tangential filtration and sterile bottling

Tasting notes COLOR: Bright straw color, intense.
AROMA: intense, fine, characteristic, ethereal, persistent with hints of exotic fruit and evolving toasted hazelnuts.
TASTE: characteristic, unmistakable, soft, persistent with a full, round and aromatic aftertaste.

Food pairing First courses or fish-based dishes. Serve at 6-10 degrees





STRUZZIERO
Dal 1920

Taurasi Riserva

STRUZZIERO

Grapes 100% Aglianico

Region Campania

Harvest October

Winemaking Crushing and de-stemming - traditional maceration 8 days - controlled fermentation 25 °c - malolactic fermentation - ageing in 1 hl oak barrels for a period ranging from 12 to 36 months - bottling and refinement for a further 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: Characteristic, unmistakable, soft, persistent with a full and round aftertaste.

Food pairing Roasts, game, cheeses. Serve at 18-20 degrees.





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Irpinia Aglianico doc

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Grapes 100% Aglianico

Region Campania

Harvest First ten days of November

Winemaking Alcoholic fermentation entirely carried out in steel for 15 days at a temperature of 20-22 °C. Post-fermentation maceration on the skins for 10 days which gives it great structure. Malolactic fermentation entirely carried out in barriques. "Irpinia is characterized by a particular microclimate with strong temperature variations between day and night which makes it an ideal territory for the cultivation of great Irpinia wines because it favors the right degree of maturation of the grapes without altering their sugar level.

Tasting notes COLOR: Deep ruby red
AROMA: The nose highlights aromas of morello cherry, plum and berries, with spicy notes
TASTE: Dry, warm, soft, velvety, with great structure and elegance

Food pairing An important wine that prefers pairings with first courses based on land, ideal with red meats and mature cheeses.

