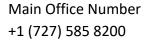


Struzziero

TECHNICAL SHEETS



CAMPANIA









Coda di Volpe Orpinia 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









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.







Trpinia Aglianico doc

STRUZZIERO

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.







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