



Terra di Briganti

BENEVENTO IGP CODA DI VOLPE

GRAPE VARIETY: The CODA DI VOLPE grape variety is indigenous to Campania and not cultivated elsewhere in Italy. The name itself means "tail of the fox", and was given in reference to the variety's long, pendulous bunches of grapes ending with a sort of L shape, which resemble a fox's bushy tail. Terra di Briganti is linked to a minimalistic approach both in the vineyard (8 hectares biodynamically farmed) and in the cellar avoiding over-produced wines.

PRODUCTION'S AREA: Sannio district in the Campania region

VINEYARD: 8 Ha. In total.

EXPOSITION AND ALTITUDE: south and south east facing, sitting at 250 - 300 mts above the sea level.

SOIL: grapes sourced come from a s15 Yo single vineyard located in Casalduni and the varied nature of soils includes sandstone and clay. Marked by continental climate with snow in the winter time, rugged Sannio is the coolest part of the Campania region.

TRAINING SYSTEM: Guyot .

DENSITY: 2.500 dry farmed vines per hectare.

YIELDS: 60 q.li/Ha

HARVEST: end of September (hand harvested).

VINIFICATION: Hand harvested with strict grape's selection. Soft pressed and macerated for 8 days. Fermentation in steel tanks with indigenous yeast only. No temperature control except when it exceeds 23°C.

AGEING PROCESS: aged for few months in stainless steel tanks, then 2 months in the cellar before being released to the market (according to the single vintage). Not stabilized, unfinned and unfiltered. Therefore the wine can throw some sediments.

ALCOHOL BY THE VOLUME: 13%

MAIN CHARACTERISTICS: The Coda di Volpe 2018 displays a rich orange colour with some translucent hues, its intense aromas evoke notes of rich tropical mature fruit, dry herbs. Earthy elegance and hints of rusticity on the palate, this wine is supported by a moderate level of acidity giving way to a persistent quite exotic mouthfeel.

FOOD AND WINE PAIRING: This wine is a fee spirit and can be paired with a lot of different foods, including Asian dishes and Mediterranean soups. Serve it slightly chilled and never super cold.

BOTTLES PRODUCED: 2.000 (released approx the spring following the harvest)

CERTIFICATION: Organic and vegan. The vineyard is undergoing the biodynamic certification.



I'M VEG



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