



AZIENDA AGRICOLA VADIAPERTI

Coda di Volpe

Since the end of the nineteenth century, the Troisi family has championed the wines of Irpinia, a historic vine-growing area in northern Campania. This ancient region is home to the white grape Fiano, a variety prized in Roman times. The family's focus on Campania's rich history of grapes is exceptional; winemaker Raffaele Troisi's father Antonio was one of the first growers to bottle a single-variety Fiano wine, while Raffaele himself was the first to bottle a single-variety Coda di Volpe. Vadiaperti's high-altitude vineyards and pure volcanic soils combine for southern Italian white wines of impeccable finesse, freshness and character.

WINERY: Azienda Agricola Vadiaperti

WINEMAKER: Raffaele Troisi

ESTABLISHED: 1984

REGION: ITALY • Campania • Montefredane

APPELLATION: Coda di Volpe DOC

BLEND: 100% Coda di Volpe

VINEYARDS: Estate vineyards sit between 1,200 to 1,500 feet above sea level, facing south, in the region of Vertecchia, in Pietradefusi. Soils are primarily a mix of sand and clay, with veins of quartz and limestone.

AGE OF VINES: 15-40 years

WINEMAKING: Hand-harvested. Full-cluster press; fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank on fine lees.

TASTING IMPRESSIONS: Aromas of honey, wet stone and herbs. Lively and juicy, with a resinous, honeyed finish.

PAIRING SUGGESTIONS: Fresh oysters or other shellfish; ricotta-filled ravioli

NOTES: Coda di Volpe in Italian means 'tail of the fox,' as grape bunches resemble the animal's thick, bushy tail.



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