

IL GROTTA
DEL SOLE



CODA DI VOLPE igt

Production area

Vesuvius, in the municipalities of Boscotrecase and Trecase.

Soil

Volcanic, rather loose, pumiceous.

Vine varieties

Coda di volpe (caprettone).

Cultivation

Espalier up to a 600-mt altitude.

Harvest

Manual harvesting in 20-kg crates starting from the 1st week of October.

Vinification

Destemming and crushing are followed by a 12-hour cold soak at 7°-8°C, soft pressing and alcoholic fermentation at a 15°C controlled temperature.

Maturation

Bottled starting from the spring after the harvest.

Refining

One month after bottling.

