

VIGNE SANNITE CODA DI VOLPE SANNIO 2017/\$19.99



DESCRIPTION

Vigne Sannite is a small co-operative of selected winemakers from Samnium, an area near the city of Benevento in the east side of Campania. The region is intensively cultivated with wines and boasts an outstanding level of productive specialization. Though the Castelvenere Cellar “Vigne Sannite” is committed to enhancing the value of the terroir with its ancient indigenous vines and a millenary tradition in the art of “vine growing”. It is precisely the richness and the specialized viticultural vocation of the area that has spurred the co-operative Vigne Sannite to commit itself to the creation of wines of “Origin” of the very highest quality, the ultimate expression of everything that the wine tradition of Samnium embodies, aiming at the containment of production costs through flawless control of all the production phases in order to deliver wines with an excellent price-quality ratio.

Viticulture and wine making are an ancient tradition in Campania: the Greeks founded “Pitechusae” on the island of Ischia around 770 B.C. and “Cuma” on the coast in 750 B.C., introducing their own vine varieties and domesticating types of vines that were found in the area. Wine was quite different in those days as a number of aromatic herbs, honey and even sea water were added as preservatives and to counteract acidity. It was also used as a remedy against many ailments (for example red hot gold leaf was added to ease the suffering of lepers) and to disinfect wounds. During the Roman times, Pompei was considered the capital of wine and the wines produced in Campania the best (Falerno and Massico were the ones with the highest reputation) and served at the Roman emperors banquets. The Greeks introduced the art of pruning and, as today, there were renowned vintages, production zones and even cooperatives. Rome had a port and a market especially dedicated to wine. It is not by chance that southern Italy was also known as “Enotria” (the land of wine)! Viticulture was especially developed along the coastal zones as wine was mainly carried on ships stored in clay ampho-

rae. The majority of the indigenous varietals that are grown nowadays in Campania date back to the Roman and Greek period, as testified by the historians of the time. Although viticulture in this region has had mixed fortunes and many indigenous varietals were lost especially due to phylloxera (A vine parasite.) and to the decline of agriculture in general, Campania is one of the areas in Italy where the greatest number of indigenous varietals have survived.

Vigne Sannite Coda di Volpe Sannio 2017

Coda di Volpe is a white wine grape used since ancient times in Campania, in southern Italy. It is used to make medium- to full-bodied white wines. The name Coda di Volpe means "tail of the fox", and was given in reference to the variety's long, pendulous bunches of grapes, which resemble a fox's bushy tail. Coda di Volpe grapes are golden-yellow in color, as is the wine they make.



Coda di Volpe has seen something of a revival since the 1970s, and is now used to make varietal wines under several Campania DOCs, including Irpinia and Sannio. It is also used as a blending component in DOCs such as Sannio and Vesuvio. The latter covers wines from the lower slopes of Mount Vesuvius and generates the famous Lacryma Christi wines.

Tasting Notes

NOSE:

This flavorful wine of straw yellow color has a broad and complex perfume, with notes of both white fruit, pear, and peach. The grape's aromatic profile leans towards the fruity, like citrus and sometimes even slightly tropical notes, and sweet spicy. It is not particularly high in acidity, which is one reason that it has done so well in Vesuvius' volcanic soils.

PALATE:

A wine with good acidity, medium-bodied, and spicy and salty sensations on the palate.

PAIRING:

Soft-shell crabs broiled with garlic and breadcrumbs, Nasi ayam (Ipoh-style roast chicken with aromatic rice), and Polenta with parmesan and black pepper.

Sannio D.O.C., Campania, Italy



