

Terredora di Paolo Coda di Volpe Irpinia DOC 2018
Terredora Di Paolo



PAIRS WITH



SCORE

87

Showing sharp lines and an easy disposition, the 2018 Irpinia Coda di Volpe Le Starse would match a Caesar salad with grilled chicken, shaved Parmigiano cheese and iceberg lettuce. The wine has a flinty, mineral side with plenty of fresh citrus and white melon. It shows a little crunch in terms of texture, and that's what made me think of a fresh salad pairing.

Monica Lerner
Wine Advocate, October 2019



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