

CAMPANIA

FALANGHINA I.G.T.



Description: typical indication of the geographical region (regional wines)

Grapes: falanghina 100%

Type of wine: white

Terrain: in preponderance medium mixture.

Cultivating espalier culture with guyot pruning system:

Vineyard: situated around Benevento

Exposure: south-east

Altitude: 300 metres S. L.

Plant density: 3000 vinestocks per hectare

Age of vineyard: about 15 years

Vintage time: at the end of september

Yield per hectare: 90 quintals per hectare

Vinification: classic vinification in white into steel barrels with controlled temperature

Refining: in bottle for at least one month

Colour: light straw-coloured yellow with greenish tints.

Fragrance: fresh and fruity with distinct notes of citrus fruits, green apple and kiwi with notes of white flowers

Taste: of great freshness thanks to a distinct acidity, well balanced wine structure

Pairing: excellent paired with crustaceans, grilled fish and also good as an aperitif