



Vesyra

Falanghina Frizzante Campania

Indicazione Geografica Protetta

Grapes: Falanghina

Production area: DOCG Taburno production area

Exposure and altitude: hilly terrain exposed to the southeast at 300/450 meters above sea level

Type of soil: calcareous, tuffaceous

Training system: guyot

Plant density: 1600/3500 vines per hectare

Grape yield Kg/ha: 10000

Harvest period: mid-September

Winemaking techniques: the grapes are harvested by hand at slightly earlier ripeness. After pressing, destemming, and crushing, the must is fermented in white at a temperature of 12°C in steel tanks, followed by a short aging on fine lees. The base wine obtained is then refermented in autoclave

Organoleptic characteristics: pale straw yellow color with a light effervescence. It appears with a small amount of bubbles. On the nose, it is fragrant with an intense fruity aroma, particularly exotic fruits, fresh, and aromatic, expressing its balance and perfect aromatic correspondence

Alcohol content (% by volume): 11

Food pairings: Pairs well with appetizers of both land and sea, first courses based on fish, white meats, and is ideal with pizza

Bottle formats: 0.75 lt



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