



Falanghina Campania

Indicazione Geografica Protetta

Grapes: Falanghina

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories, facing South – East at 300/450 m. above sea level

Type of soil: calcareous tufaceous

Pruning system: guyot

Density: 1600/3500 per hectare Yield per hectare: 11000

Harvest time: end of September

Technique of vinification: grapes are harvested by hand when the ripeness is complete. Grapes are first pressed and destemmed and then undergo fermentation as white at a controlled temperature of 14°C in steel tanks

Organoleptic characteristics: straw yellow with tease of fruit. The taste is soft and has a long aromatic persistence

Alcohol produced: 12/13%

Best served with: hors d'oeuvres of fish, shellfish, white meat and sweet varieties of cheese

Bottle formats: 0,375 / 0,75 lt.



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