



# Niche

## Falanghina IGP Beneventano

*Indicazione Geografica Protetta*

**Grapes:** Falanghina 100%

**Area of production:** Taburno DOCG production area Exposure and altitude: hill territories, facing South - East at 300/400 m. above sea level

**Type of soil:** calcareous and tufaceous

**Pruning system:** guyot

**Density:** 5000 per hectare

**Yield per hectare:** 5000

**Harvest time:** the grapes get harvested early in the morning to use the low night temperatures. The harvest time is between the second and the third decade of october in an advanced state of ripeness

**Technique of vinification:** after having monitored plant health and progress of ripening, best grapes are picked by hand in small boxes with an average weight of 16 Kilos. After destemming, a short cold maceration is performed (cryomaceration) to favour the extraction of the complex aromatic content of lees, a fermentation in barriques at a low temperature of 12 °C is performed. After this phase, it is placed "sur lies" for 5 months and the malo-lactic spontaneous fermentation starts. It is then aged for 6 months in barriques and 6 months in bottles

**Organoleptic characteristics:** yellow, with golden reflection and intense scent, extremely fruity, which reminds ripe apple and tropical fruit with elegant hints of vanilla. With an intense taste, dry texture, which reminds the typical features of the vine variety Alcohol produced: 13.5/15.5%

**Best served with:** it is a perfect companion of important fish lunches, raw (shrimp and oysters) white meat and medium seasoned cheese. Best served at a temperature of 12°C

**Bottle formats:** 0,75 / 1,5 / 3 lt.



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