



Passito Falanghina IGP Campania

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: 4000 per hectare

Yield per hectare: 5000

Harvest time: mid-october

Technique of vinification: after having monitored plant health and progress of ripening, best grapes are picked by hand and placed in specific small plastic boxes in grape-drying buildings (a proper ventilated room for drying) until the end of december. During all this period, grapes are continuously monitored to remove sour ones. Cryomaceration is then performed for 24 hours at a low temperature and soft pressing. Next step is fermentation at a controlled temperature until reaching the planned sugar residue

Organoleptic characteristics: it has a deep golden yellow colour, initially pale, and during the years it acquires a full, intense and complex scent, evoking with great immediacy authentic sweet scents of apricot, honey, raisins, dried figs, almond and pear and peach jam. Perfectly balanced for sweetness, acidity and softness, it pleases the palate with its complexity of soft and comfortable notes

Alcohol produced: 13/16%

Best served with: ideal serving temperature: 11-13°C. To be matched at the end of a meal with refined honey and dried fruit desserts, fresh and dry pastry, soufflé, mousse, pies, dark chocolate but also with foie gras, mature and herb cheese

Formats: 0,50 lt.



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