



Roccevine

Taburno Falanghina del Sannio

Protected Designation of Origin

Grapes: Falanghina 100%

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 tuffaceous

Breeding system: guyot

Density: 3000 per hectare

Yield per hectare: 9000

Harvest time: October

Technique of vinification: grapes to be harvested by hand when the ripeness is complete. Grapes are before pressed and destemmed and then are fermented in white at a controlled temperature of 12° C into steel tanks

Organoleptic characteristics: straw yellow with a soft smell of flowers. The taste is full and balanced with a persistency of citrus flowers, ripe pear and exotic fruit

Alcohol produced: approx. 12/14

Best served with: sea and land hors d'oeuvres, light first dishes, fish, medium seasoned cheese and buffalo mozzarella



TORRE VARANO

Azienda Agricola Torre Varano

Contrada Torreuono, Torrecuso, BN 82030

Tel.: 0824 876372

Mail: info@torrevarano.it

Web: www.torrevarano.it