

FALANGHINA

Organic wine

Vine: Falanghina 100 %

Type of training: guyot

Density: 5000 vines per hectare

Area of production: Comune di Benevento

Altimetry and exposure: 250 mt. a.s.l., with South/South-East exposure

Soil characteristics: medium-textured soil and lighter textured soil

Grape Yield: 90 ql/Ha

Time of harvest: third decade of September

Vinification: in white with soft pressing

Fermentation: at controlled temperature in stainless steel tanks (15-16 C°)

Refinement: on fine lees for five months in stainless steel

Alcohol: 13% vol.

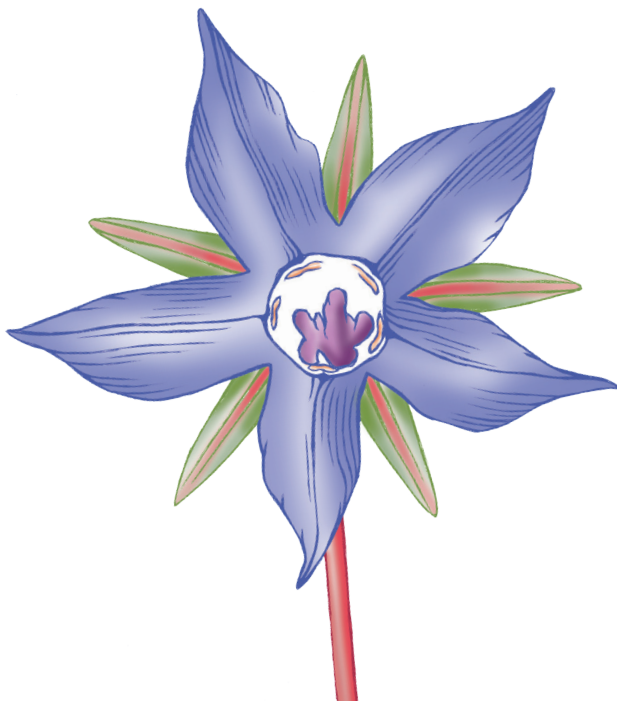
Colour: straw yellow

Bouquet: freshness and fruity with strong hints of apple and pineapple and hints of white flowers.

Palate: great freshness and pleasantness with nice soft and fruit final.

Food pairings: A wine with great balance and versatility ideal for pairing with classical fish dishes or for aperitives. Perfect with mozzarella di bufala.

Serving temperature: 10 C°




OPPIDA
AZIENDA VITIVINICOLA