

Falanghina

organic wine

Vine: Falanghina 100%

Type of training: Guyot

Density: 5.000 vines per hectare

Area of production: Comune di Benevento

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

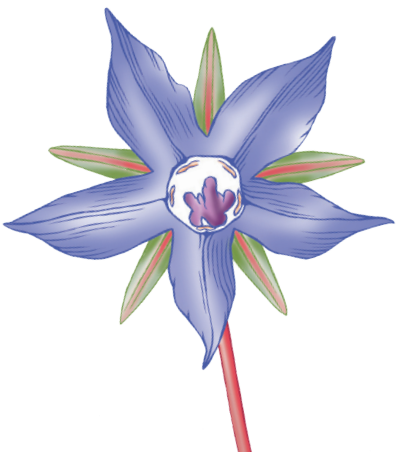
Colour: straw yellow

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



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