

NO<sub>n</sub> SO<sub>2</sub> +

# 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 Sud exposure

**Soil characteristics:** Clayey-calcareous marls and sandstones

**Grape Yield:** 90 qL/Ha

**Time of harvest:** first half of September

**Vinification:** in white with soft pressing

**Fermentation:** at controlled temperature in stainless steel tanks (15 - 19°C)

**Refinement:** on fine lees - three months in stainless steel

**Alcohol:** 12% vol.

**Serving temperature:** 10 - 12°C

Organic wine naturally produced without the use of chemical additives. During production, we have used only cold temperatures, in order to better manage the development of fermentation with indigenous yeast, some racking, and a light pre-bottling filtration. During all the phases of production, from vinification to bottling, we have never added sulfites. The scant presence of sulfites is due solely to these substances being naturally produced during vinification.

\* any possible precipitations or deposits on the bottom of the bottle are to be considered completely natural

  
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