

MORABIANCA

IRPINIA FALANGHINA DOC

First produced in 2006, Morabianca was the first cru of Falanghina Irpinia DOC. It is the result of a selection of grapes from a single vineyard located in Mirabella Eclano, characterized by soils rich in clay, limestone, and tuff, ideal conditions for the expression of freshness and acidity. It is a wine that defines a style, a pioneer capable of opening up a new perspective in the expression of the Falanghina grape.



WINE PROFILE

DENOMINATION

Irpinia Falanghina DOC

VARIETY

Falanghina 100%

VINEYARD AND SOIL

The estate is Mirabella Eclano, the exposure is South-West and the soil is loamy, tufaceous, rich in minerals with clay layers, well drained. The average altitude is of 400 m a.s.l, the training system is the espalier with Guyot pruning, the density of plantation is 4.000 vines/hectare and the yield about 70 q/ha and about 1,75 kg/vine.

AGE OF VINEYARD

20 years

HARVEST PERIOD

End of October, manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks (about 20 days) at controlled temperature (16°C-18°C). Refines for 2-3 months in bottle before release.

SPECIAL SIZE

1,500 lt

SENSORY PROFILE



COLOUR

Bright yellow with greenish reflections



BOUQUET

Fresh and fruity, with intense notes of tropical fruits, apple, melon, kiwi, peach, citrus and floral hints.



TASTE

Freshness is decisive thanks to a strong acidity in perfect balance with the wine structure.



PAIRINGS

Starter

- Finger food, sea salads

Main course

- Sea food dishes and shellfish
- Grilled squid, octopus, shellfish dishes



AGING POTENTIAL

15 years +



SERVING TEMPERATURE

12-14 °C

Narrated by Piero
Mastroberardino

