

FALANGHINA DEL SANNIO

DOC

The name Falanghina likely derives from the stakes, known as “falange,” that have been used since ancient times to support the grapevines. It's a wine of great pleasure and spontaneity, with the aroma of small white flowers, tropical fruits, and citrus. A sincere and refined ambassador of Campanian white grape viticulture.



WINE PROFILE

DENOMINATION

Falanghina del Sannio DOC

VARIETY

Falanghina 100%

VINEYARD AND SOIL

The estates of origin are sited mainly on mid-mixture, loose and well drained soils, the exposure is mainly at South-East and the average altitude is 350 masl. The training system is the espalier with guyot pruning with a density of plantation of 4.000 vines/ha on average and an yield of about 85 q/ha and 2 kg/vine.

HARVEST PERIOD

End of September, beginning 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 2-3 months in bottle before release.

SPECIAL SIZE

0,375 lt

SENSORY PROFILE



COLOUR

Straw yellow with greenish reflections



BOUQUET

Fresh and fruity with strong and persistent notes of citrus, tropical fruits, peach, banana and white flowers.



TASTE

Very fresh and persistent with a pleasant aftertaste of tropical fruits.



PAIRINGS

Starter

- Sea food soups and shellfish

Main course

- Pasta and risottos with shellfish and sea-food
- Grilled and baked white fishes



AGING POTENTIAL

10 years +



SERVING TEMPERATURE

12-14 °C

Narrated by Piero
Mastroberardino

