



Falanghina Beneventano igt

White wine produced with Falanghina grapes coming from vines located in the province of Benevento. The grapes are harvested by hand and carried to the cellar in small boxes to avoid crushing them. The grapes are subjected to gentle crushing of whole bunches to get the free-run juice. Wine making and ageing on fine lees lasts 4 months and takes entirely place in stainless steel tanks.



Typology white wine

Appellation Beneventano Igt - Igp

Grape Falanghina 100%

First vintage produced 1999

Vineyard location Torrecuso (Benevento)

Altitude 300-450 m asl



Vine Training/Pruning guyot

Vineyard design 4500 vines/hectare

Grape yield 80 quintals/hectare

Type of soil calcareous clay, medium sandy silty

Harvest time generally, last week of September



Wine making sedimentation after the gentle

crushing of whole bunches; inoculated

fermentation with selected yeasts; fermentation

and ageing in stainless steel tanks

Fermentation in stainless steel tanks at 16°C



Bottling time second week of the month

of February following the harvest

