



# 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 meters a.s.l.



**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

