

Technical Sheets



Weight: 1,3 Kg
Size: 750ml

FALANGHINA DEL BENEVENTANO IGT

White wine produced only with Falanghina grape from vineyards located in the province of Benevento. Grape is harvested manually and transported to the cellar in small boxes to avoid crushing the berries. Grapes are subjected to a soft pressing of whole bunches to obtain the flower must. The vinification and aging on the fine lees for 4 months takes place entirely in steel vats.



Type: white wine
Appellation: Beneventano Igt – Igp
Grape variety: 100% Falanghina
First vintage: 1996
Origin of the grapes: Torrecuso (Benevento)
Altitude: 300-450m asl



Training system: guyot
Type of plant: 4500 vines/ha
Grape yield: 80 q/ha
Soil characteristics: clay calcareous, silty and loamy-sandy
Harvest: on average in the last week of September



Vinification: static settling of the must after soft pressing of the whole bunches; inoculation with selected yeasts on the clear mass, fermentation and aging in steel
Fermentation: in stainless steel tanks at 16°C
Bottling: second week of February following the harvest



Tasting notes and pairings
Color: beautiful bright straw yellow
Nose: ample and generous impact; well-balanced hints of citrus, pineapple, white peach
Palate: fresh and satisfying; excellent balance between acid and salty flavours with volume; full and dry finish
Recommended pairings: si abbina con i primi piatti della cucina mediterranea e della cucina vegetariana.
Dishes to match: Spaghetti with zucchini and mint; timbale of capellini with cheeses; potato soup; pasta with broccoli; stuffed artichokes; roasted squid; ravioli with sardines