

FALANGHINA

Indicazione Geografica Protetta /// Bianco



Appearing a pale straw yellow, it boasts an intense bouquet of blossoms and fruit, with hints of bananas, tropical fruit, and white peach, followed by a fruit-rich, well-balanced palate. Overall, this is delicious, crisp, light-bodied wine.

SERVING TEMPERATURE
10°C

CELLARING CAPACITY
2 years

BOTTLE SIZES
375ml, 750ml

FIRST VINTAGE
2000

SOIL PROFILE
Volcanic, with grey ash and black pumice

YEAR VINEYARDS PLANTED
Various years, beginning in 1970

VINEYARD ELEVATION
400 metres

HARVEST PERIOD
First half of September

VINEYARD DENSITY
3,000 vines per hectare

TRAINING SYSTEM
Single Guyot with 8 buds per vine

YIELD IN WINE (litres/ hectare)
6,500

VINIFICATION
Vinification off the skins. After a gentle pressing, the chilled must is gravity-settled, then ferments in steel at 18-20°C for about 20 days.

MATURATION
In stainless steel for some three months

GRAPE VARIETIES
100% falanghina

GROWING AREA
Foglianise and Ponte