

# FALANGHINA ROCCAMONFINA

Indicazione Geografica Protetta /// Bianco



It appears a pale straw yellow. The bouquet exhibits fragrant fruit and flowers, including pineapple, banana, and yellow peach beautifully melding with broom, rose, and sage, continued by delicate notes of almond on the palate, which is pleasurable and well balanced. Ideal as an aperitif wine or accompanying light dishes, fish, poultry, and veal.

**SERVING TEMPERATURE**  
10°C

**CELLARING CAPACITY**  
3 years

**BOTTLE SIZES**  
375, 750ml

**FIRST VINTAGE**  
1989

**SOIL PROFILE**  
Volcanic, with abundant phosphorus and potassium

**YEAR VINEYARDS PLANTED**  
1980 - 1994

**ELEVATION VINEYARDS**  
80-140 metres

**HARVEST PERIOD**  
Second decade of September

**VINEYARD DENSITY**  
4,500 vines/hectare

**TRAINING SYSTEM**  
Simple Guyot, with 8 buds/vine

**YIELD IN WINE (litres/hectare)**  
8,000

**VINIFICATION**  
The grapes are gently pressed, and the must is gravity settled, then ferments at 10-12°C for some 20 days.

**MATURATION**  
In steel for about 3 months.

**GRAPE VARIETIES**  
100% falanghina

**GROWING AREA**  
San Castrese, Sessa Aurunca