

FALERNO DEL MASSICO BIANCO

Denominazione di Origine Protetta /// Bianco



Falanghina, the ancient Romans' "vinum album Phalanginum," makes the monovarietal Falerno del Massico Bianco. Straw yellow, its elegant, generous bouquet offers well-ripened fruit, including bananas, yellow peach, Williams's pear, confectioner's cream, broom and rose blossoms, and delicate notes of sage and vanilla. The palate, velvety, rich, and long-lasting, displays remarkable refinement and personality.

SERVING TEMPERATURE
10-12°C

CELLARING CAPACITY
4-5 years

BOTTLE SIZES
375ml, 750ml, 1.5l, 3.0l

FIRST VINTAGE
1975

SOIL PROFILE
Volcanic, with abundant phosphorus and potassium

YEAR VINEYARDS PLANTED
Various years, between 1963 and 1992

VINEYARD ELEVATION
140 metres

HARVEST PERIOD
Second half of September

VINEYARD DENSITY
4,500-4,800 vines per hectare

TRAINING SYSTEM
Guyot, with about 6-8 buds per vine

YIELD IN WINE (litres/ hectares)
ca. 6,500

VINIFICATION
The grapes are cryomacerated to obtain greater aromatic extraction and improved structure, followed by gentle pressing; the chilled must is gravity-settled, then fermented at 10-12°C for about 20 days.

MATURATION
In steel for 3 months

GRAPE VARIETIES
100% falanghina (falerna biotype)

GROWING AREA
San Castrese, Sessa Aurunca