

VIGNA CARACCI

FALERNO DEL MASSICO /// Denominazione di Origine Protetta /// Bianco



This wine is produced only in the finest growing years, from grapes from the vineyard of the same name, one of the oldest and best-aspected parcels on the San Castrese estate, planted on the slopes of the extinct Roccamonfina volcano. Appearing an intense straw yellow with golden highlights, its highly-distinctive bouquet releases wild rose, banana, pineapple, William's pear, and cocoa butter, flanked by hints of musk, toasted hazelnuts, and vanilla. Full-bodied, velvet smooth, and long-lasting, it is undeniably an elegant wine of noble character.

SERVING TEMPERATURE
12° C

CELLARING CAPACITY
10-12 years

BOTTLE SIZES
750ml, 1.5l

FIRST VINTAGE
1989

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

YEAR VINEYARDS PLANTED
1968

VINEYARD ELEVATION
150 metres

HARVEST PERIOD
First decade of October

VINEYARD DENSITY
3,500 vines per hectare

TRAINING SYSTEM
Guyot, with about 6 buds per vine

YIELD IN WINE (litres/ hectare)
3,000

VINIFICATION
The grapes are cryomacerated to increase aromatic extraction and to improve structure, then part of the must ferments in steel and part in medium-toasted Allier oak barriques for 20 days, in order to fully bring out the harmony and suppleness that are naturally present in the grapes grown in this very distinctive terroir.

MATURATION
In steel and then in bottle for a minimum of 8 months

GRAPE VARIETIES
10% falanghina 100% (falerna della vigna caracci biotype)

GROWING AREA
Vigna Caracci, San Castrese, Sessa Aurunca