



The wine «*White Campostellato IGT Campania*» is a Cuvée made from ancient indigenous Campanian varieties, including: Greco, Fiano and Falanghina. It is a balanced, intense aroma with fruity and floral notes, smooth, elegant taste with hints of tropical fruit

ORGANOLEPTIC CHARACTERISTICS

- Color: light straw yellow.
- Serving temperature: 10° C.
- Cellar life: 2/3 years.

WINE INFORMATION SHEET

- Bottle size: 750 ml.
- First year of production: 2000.
- Soil type: volcanic, rich in phosphorus and potassium.
- Vineyard altitude: 400 metres above sea-level.
- Must to fruit ratio (litres/hectare): 6.500.
- Fermentation: off - the - skins vinification, soft crushing, removal of the must from the lees at the low temperatures and fermentation in stainless steel tanks at a temperature of 18/20° C. for around 20 days.
- Maturation: sojourns in stainless steel for around 3 months.