



CONTRADA



CAMPANIA FALANGHINA IGT

Appellation	CAMPANIA FALANGHINA IGT
Grape Variety	Falanghina
Vineyard	Torrecuso
Soil	Sandy, deep, rich in mineral elements
Exposure	South - West
Altitude	400 M A.S.L.
Training System	Radially and shoulder with guyot pruning system
Viner per hectare	3000
Age of vineyard	About twenty years
Yield per hectare	About 10000 Kilos
Period of harvest	End of September with manual harvesting
Vinification	Classic white vinification in stainless steel tanks at controlled temperature
Refining	At least one month in bottle
Color	Straw yellow with greenish reflections
Bouquet	Fresh and fruity with strong and persistant notes of citrus, pineapple and white flowers
Palate	Fresh with a perfectly balanced acidity. Good structure
Food pairings	A versatile wine with a complex and unique character at its best as an aperitif or with seafood dishes
Service Temperature	8-10°C
Alcohol content	12-13%Vol