



IRPINIA FALANGHINA DOC

Appellation	IRPINIA FALANGHINA DOC
Grape Variety	100% Falanghina
Vineyard	Candida (AV)
Soil	In prevalence medium dough
Exposition	South/east
Altitude	500 m A.S.L
Training system	Wall bars with guyot pruning
Plant density	3000 vines per hectare
Vineyard age	About 10 years
Yield per hectare	About 70 quintals
Harvest period	End of September with manual harvesting
Vinification technique	Classic white vinification, in tanks of temperature-controlled steel
Refining	Four months in steel on fine lees and two months in bottle
Color	Straw yellow with greenish reflections
Bouquet	Fresh and fruity with strong notes of citrus, Pineapple and white flowers
Flavour	Of great freshness thanks to a marked Acidity in perfect balance with the structure of the wine
Food pairings	Very balanced and versatile wine, it looks good as an aperitif or to accompany fish dishes and crustaceans
Service temperature	8-10 °C
Alcohol content	12-14%vol