



FALANGHINA

Campania IGT / Organic White Wine

Obtained from grapes grown on the slopes of the Volcano of Roccamonfina. It features bright shades of straw yellow, aromas of wildflowers, notes variegated with citrus fruits, velvety and persistent.

COMPOSITION

Falanghina 100%

VINEYARD OF ORIGIN

Carinola

PLANTING YEAR

2004

ALTITUDE

300 mt

EXPOSURE

West

SOIL

Clayey, calcareous

PLANT DENSITY

4000 plants per hectare

PRUNING SYSTEM

Guyot

YIELD

1,2 kg per vine

HARVEST PERIOD

End of September, first ten days of October

HARVEST

Manual, in 15 kg crates

AGING

Stainless steel vats

FERMENTATION

In refrigerated stainless steel tanks at controlled temperature

