



# PECTUS

## **Falerno del Massico Bianco DOP**

### **Organic Wine**

Obtained from Falanghina grapes grown on the slopes of the Roccamonfina Volcano, fermented in barrique for six months. It features bright hues straw yellow, scents of wildflowers and variegated notes of citrus fruits.

#### **COMPOSITION**

Falanghina 100%

#### **VINEYARD OF ORIGIN**

Carinola

#### **PLANTING YEAR**

2003

#### **ALTITUDE**

320 mt

#### **EXPOSURE**

West

#### **SOIL**

Sandy, with very thin ashes. Rich in phosphorus, magnesium and potassium

#### **PLANT DENSITY**

4000 plants per hectare

#### **PRUNING SYSTEM**

Guyot

#### **YIELD**

1.2kg per vine

#### **HARVEST PERIOD**

Second decade of October

#### **HARVEST**

Manual, in 15 kg crates

#### **AGING**

Wine fermented and aged in barriques oak for six months.

