

FALANGHINA I.G.T. 2018



GRAPE VARIETIES:

Minimum 85% Falanghina and up to 15% other types of white grapes such as Fiano and Greco, which are authorised for cultivation in the Provinces of Benevento

GRADE:

12% vol

TYPE OF SOIL:

Volcanic clay

COLOUR:

Deep yellow, with strong bright green reflections

AROMA:

Deep, clear, elegant. Ripe fruit sensations emerge, accompanied by enchanting notes of thyme and Mediterranean spices

PALATE:

The first sensations are of a warm embrace followed by a pleasant sour note. The wine becomes long and perfectly persistent, with pleasant fresh notes aftertaste

KNOW THIS WINE BETTER

The fresh harvested grapes are crushed, de-stemmed, placed in presses, adding Vitamin C to prevent the oxidation of aromatic substances and dyes. As soon as the must is cooled down to 12° C and statically decanted, the alcoholic fermentation of the clear must begins by using selected yeasts.

Once completed this latter phase, the wine is cooled down to 8° C and 6-8 days later the first transfer can be done. Until bottled, Falanghina Piantaferro is kept at controlled temperature.