



Falanghina I.G.T. 2018




PIANTAFERRO



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.

