



FALANGHINA DEL SANNIO

PROTECTED DESIGNATION OF ORIGIN – PDO

<i>Grape variety</i>	Falanghina 100%
<i>Origin</i>	Sannio area
<i>Alcohol</i>	13,5%
<i>Bicchieri consigliati</i>	Renano 
<i>Service Temperature</i>	8°-10° C

Organoleptical features Pale yellow, with clear green hints. To the nose, it is fruity and floral, with pronounced green apple aromas and elder flower. On the palate, it is dry, fresh and soft, thanks to a good acidity and an excellent finish.

Food pairing Perfectly pairing with typical Mediterranean food. Good combination with seafood dishes and soup. Very good as aperitif.



In vineyard

<i>Yield /ha</i>	70 q/ha
<i>Yield Grape/Wine</i>	65%
<i>Height</i>	300 – 400 metres asl
<i>Plant Density</i>	2500 plants/ha
<i>Harvest Period</i>	second decade of September



In the winery

<i>Ageing</i>	in steel
<i>Bottling</i>	6 months after the harvest period
<i>Bottle</i>	Burgundy 750 ml