



FALANGHINA BENEVENTANO “O GUERRIERO”

PROTECTED GEOGRAPHICAL INDICATION

<i>Grape variety</i>	Falanghina 100%
<i>Origin</i>	Sannio area
<i>Alcohol</i>	12,5%
<i>Bicchieri consigliati</i>	Renano
<i>Service Temperature</i>	10°-12° C

Organoleptical features Pale yellow with light hints of golden. To the nose, it remembers immediately ripen tropical fruit aromas, and pronounced notes of wisteria flowers and Mediterranean scrub. The flavour is rich and balanced; on the palate releases fresh and savoury sensations. Perfect combination in acidity and smoothness.

Food pairing Excellent with seafood, soup and fresh cheese. To try with fried food and with smoked salmon.



In vineyard

<i>Yield /ha</i>	80 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 at controlled temperature
<i>Bottling</i>	6 months after the harvest period
<i>Bottle</i>	Bordeaux 750 ml