

FALANGHINA DEL SANNIO

PROTECTED DESIGNATION OF ORIGIN


LATE HARVEST



Grape variety Falanghina 100%

Origin Sannio - Taburno area

Alcohol 14,5%

Bicchieri consigliati Renano 

Service Temperature 13°-14° C

Organoleptical features Its deep yellow colour with golden highlights immediately expresses the fullness of this wine. Notes of wild flowers and citrus fruits rise to the nose, offering intense aromas and pronounced fragrances. In the mouth, it releases fruity, fresh and juicy taste, that perfectly combine with a strong savoury and mineral aromas, balanced by a good acidity. The overripening of grapes gives to this wine a fullness condensed character, with medium body, complex a long finish.

Food pairing Dessert wine, perfect pairing with traditional Neapolitan cake (Pastiera) or with apple and cinnamon strudel. Very special pairing with dried fruit.



In vineyard

Yield /ha 50 q/ha

Yield Grape/Wine 50%

Height 300 - 400 metres asl

Plant Density 2500 plants/ha

Harvest Period second decade of November



In the winery

Ageing in French barriques, with a frequent riddling of lees

Bottling 8/10 months after the harvest period

Bottle Burgundy 500 ml