



Falanghina Sparkling EXTRA DRY - GRAND CUVÉE PRIMUS ALBUS

Grape variety Falanghina 100%

Origin Sannio - Taburno area

Alcohol 11%

Bicchieri consigliato Flute 

Service Temperature 6°- 8° C

Organoleptical features Pale yellow in color, persistent fine and elegant perlage. Floral and pastry bouquet, fruity and very pleasant aroma.

Food pairing Perfect with cookies and savory pie.



In vineyard

Yield /ha 70 q/ha

Yield Grape/Wine 80%

Height 300-400 mt. slm

Height 2.500 ceppi/ha

Harvest Period first decade of September



In the winery

vinification is made using modern process production, aimed at extraction of primary aromas from Falanghina grapes. Fermentation is carried out at controlled temperature and refermentation in autoclave, according to Martinotti method.

Bottling after stabilization and microfiltration, at least 1 month later after sparkling

Bottle: Collio 750 ml



GRAPPA MONOVITIGNO DI AGLIANICO

Grape variety 100% pomaces of Aglianico grapes

Origin Sannio – Taburno area

Alcohol 40% vol.

Bicchieri consigliati Tulip 

Service Temperature 9°-12° C

Organoleptical features Clear and transparent in colour. Warm, persuasive and pleasant for its balance at the taste. The finish is full of aromas and long, standing out all the notes of grapes origins from.

Food pairing dark chocolate



Distillation process

After a long fermentation, pomaces rich in aroma and flavour are distilled in discontinuous still.

Bottle

500 ml