

FALANGHINA DEL SANNIO DOP

DESCRIPTION

In the Palombaia and Belvedere areas of Guardia Sanframondi, there are the vineyards more appreciated of the grape falanghina, that are guarded with traditional methods of breeding. The south exposure and the calcareous clayey ground guarantee a particular white wine, that identifies the company as the falanghina's firm.

CHARACTERISTICS OF THE TERRITORY OF PRODUCTION

Origin

Guardia Sanframondi (BN) - Campania - Italy

Vineyards

Estate - owned 250/300 metres above sea level, 4000/5000 vines for hectare; Yield for hectare: 80 ql/Ha

TECHNICAL NOTES

Variety

100% Falanghina

Serving temperature

9/10° C

Harvest period

Late September – Early October

Available formats

750 ml - 375 ml

Refinement

4 months in stainless steel and 2 months in bottle

Characteristics of the wine

Straw yellow color, crystal-clear, subtle, intense, lingering, fruit aromas nuanced with flowers, dry, warmly alcoholic palate, moderately soft mouthfeel, fresh – tasting acidity with good structure and length, well balanced and harmonious.

Suggested food matchings

It is a fascinating wine, it's a good partner for fish dishes, all kinds or white meats, ideal for the italian " pasta e fagioli", "mozzarella di bufala", fresh soft cheeses, shellfish, "pizza margherita".



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