

Vibrant, seductive, mythical

FALANGHINA CAMPANIA – I.G.T.

Grape Variety:
100% Falanghina.

Production Area:
carefully selected vineyards.

Winemaking:
grapes harvested at the beginning of October. Juice settled and fermented at cool temperatures with selected yeasts in stainless steel tanks.

Tasting Notes:
straw-yellow colour with greenish reflections. Intense and aromatic nose of green apple, pineapple and citrus. Fresh on the palate, well- balanced with a crispy acidity and a lovely, long finish.

Food Pairings:
suitable to drink with every meal; first course, soups, fish dishes, cold dishes, buffalo mozzarella and fresh cheeses.

Serve at 10°C.

