



## CAMPANIA FALANGHINA I.G.T.



*Grape Variety:* 100% Falanghina.

*Production Area:* selected vineyards in areas of Campania.

*Winemaking:* the grapes are harvested at the beginning of October. The must is settled and fermented in stainless steel tanks at cool temperatures with selected yeasts.

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

*Food Pairings:* a very food-friendly wine. Pairs well with pastas, soups, fish dishes, cold dishes, buffalo mozzarella and fresh cheeses.

*Best served at 10°C.*