

CAMPANIA FALANGHINA  
I.G.T.



*Grape Variety:* 100% Falanghina.

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

*Winemaking:* the grapes are selected during the first days of October, vinified shortly after the harvest with delicate destemming and soft-pressing. After cold maceration and white vinification of the decanted must, the wine undergoes alcoholic fermentation followed by careful refinement on the lees in steel tanks for 4 months and then at least 1 month in the bottle.

*Tasting Notes:* straw yellow color with greenish reflections, notes of pineapple, green apple and lime with vegetal hints. A delicate; young, fresh and mineral wine with lively acidity and a good, balanced aftertaste.

*Food Pairings:* a very food-friendly wine, with cold cuts, Mediterranean dishes, white fish and meat, fresh cheese. It is also excellent with pizza and as an aperitif.

*Best served at 10 °C.*