

IRPINIA FALANGHINA
D.O.C.
CORTE DI GISO



Grape Variety: 100% Falanghina.

Production Area: family-owned vineyards in Montemiletto, Montefusco and Gesualdo.

Winemaking: the grapes are harvested in the second half of October and vinified with cold maceration on the skins. The must is settled and then fermented in stainless steel tanks at cool temperatures with selected yeasts. The wine is then aged on its lees in stainless steel tanks.

Tasting Notes: straw yellow color, with a rich and intense bouquet with fruity aromas of apple, pineapple, quince and pear. It is fresh and clean in the mouth with excellent acidity, good structure and a long, flowery finish.

Food Pairings: a very food-friendly wine, ideal with hors d'oeuvres, soups, fish dishes, cold dishes, buffalo mozzarella and fresh cheese.

Best served at 10 °C.