

## **FALANGHINA** **CAMPANIA I.G.T.**

**Grape Variety:**  
100% Falanghina.

**Production Area:**  
selected vineyards in 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 fruits. Fresh and well balanced on the palate, with a crispy acidity and a lovely, long finish.

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

*Best served at 10°C.*

