



# FALANGE

FALANGHINA DEL SANNIO D.O.C.

This wine is a very fresh, bright and lively wine; it has so many flavours you can't imagine. It is a varietal wine.

## VINEYARDS

Falanghina del Sannio DOC growing area 400 m. above the sea level.

## VINIFICATION

Selection of grapes in the vineyards and in the winery. Soft crushing, fermentation of the must under controlled temperature. Aging in stainless steel casks for at least 3 months; then next step in bottle for at least 2 months.

## ORGANOLEPTIC DESCRIPTION

It is a straw- yellow colored with green nuances; its aroma is rich with green apple, unripe ananas, lemongrass and broom flavour. It is a dry, fruity and full taste. Its acidity is well balanced with its structure.

## GASTRONOMIC SUGGESTION

You can pair this wine especially with shellfish and at aperitif time.

## ANALYTICAL INFORMATION

Alcohol content: 13% vol.  
Total acidity: 5,70 g/l

## GRAPES VARIETY

100% Falanghina del Sannio

## YEALD PER HECTARE

90 quintals/ha

## WINE TRAINING

Pergola and Espalier