



PUELLA

CAMPANIA FALANGHINA I.G.T.

This wine results from a careful vinification and from a delicate balance between wine acidity and structure.

VINEYARDS

Falanghina del Beneventano IGT growing area South 250- 400 m. above the sea level.

VINIFICATION

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

ORGANOLEPTIC DESCRIPTION

It is straw- yellow colored with green nuances; fruity aroma with green apple and unripe ananas flavours. Its high level of 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: 12% - 12,5 % vol.

Total acidity: 5,10 g/l

GRAPES VARIETY

100% Falanghina del Beneventano

YEALD PER HECTARE

80- 90 quintals/ha

WINE TRAINING

Pergola and Espalier