



Sannio's Falanghina can be considered as one of the most ancient grapevines. The musts, obtained from soft pressing, ferment at a temperature of 15-18 °C.

The wine thus obtained has a straw-yellow color with greenish reflections. The bouquet presents an elegant fruity taste, with hints of rennet apple, banana and pineapple; the taste is dry and pleasantly acidulous. Endowed with a good aromatic persistence, it maintains its characteristic flavors even after two or three years from harvest.

Falanghina Sannio DOC 2015

GRAPE VARIETIES

Falanghina

WINEMAKING

Cryomaceration (8-10 hours at a temperature of 5°C); soft pressing; natural settling; inoculation of selected yeasts; controlled fermentation at 15-18°C; refining with weekly bâtonnages; clarification and filtration.

AGEING

In stainless steel tanks; tartaric stabilization; bottling.

ANALYTIC DATA

Alcohol content: 13% vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow shades; intense and fruity; dry, fresh, slightly acidulous.

GASTRONOMY

Grilled fish, crustaceans, and seafood.

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

