



Falanghina Molise DOC "Passo alle Tremite"

2015

GRAPE VARIETIES

Falanghina

WINEMAKING

Manual harvesting with selection of grapes at the beginning of October; destalking, crushing, and cold prefermentation maturation; soft pressing and selection of the different portions of the must; static clarification; thermo-controlled fermentation for about 20-25 days at 14 °C.

AGEING

Sur lies and weekly bâtonnage for around three months; bottling in March of the year following the grape harvest.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep straw yellow with characteristic fragrances; evolved floral and fruity hints stand out, upon which clear citrus-like traces emerge; warm and long-lasting, at the end it reveals a pleasant salty tail.

GASTRONOMY

Savoury first courses with fish, fried food, white meat roast, fresh and semi-seasoned cheeses.

Serving temperature 12 °C

AVAILABLE FORMATS

75 cl

