



The Pallagrello Bianco grape is known since the Borbouns. All traces were lost until late 90's, when it was rediscovered and reintroduced by the Vestini Campagnano winery owned by Alberto Barletta and Peppe Mancini, also thanks to the great divulging activity by Manuela Piancastelli, journalist and vigneron, and to the oenological science of Luigi Moio.

This new Pallagrello has acclimatized in a small Caserta area, between Caiazzo and Castel Campagnano. Pallagrello has always been used for blending because of a very low starting acidity. The new cultivation and vinification techniques allow to obtain excellent results in purity, and yield an easily combinable and richly characterized wine.

Pallagrello Bianco "Le Sèrole" 2016

GRAPE VARIETIES

Pallagrello bianco

WINEMAKING

Selection by hand, soft crushing and pressing, fermentation in new barriques for 3 months at a temperature of 53-57° F. The wine is subsequently put in stainless steel on the noble lees for 6 months, then refined for 12 months in the bottle.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

This gold-yellow wine offers delicate notes of honey and quince jam to the nose; to the palate, it is rich, mellow and ample, with a long finish, and with aromatic notes of spices, toasted almonds and vanilla.

GASTRONOMY

It is a good match for fish appetizers.

Serving temperature 10–12°C

AVAILABLE FORMATS

75 cl

