



CORTE DI GISO FALANGHINA IRPINIA DOC

WINE DESCRIPTION

Occupying a sort of middle ground between Greco and Fiano, literally and figuratively, is Falanghina. It borrows some of the piney fragrance of Fiano and some of the juiciness of Greco to create a refreshing, mostly coastal white. Corte di Giso is the name of the vineyard in Gesualdo, in province of Avellino. The town takes its name from "Gis-wald", a valorous Longobard knight. "Corte" refers to the court of Gesualdo castle in the Middle Ages. Prince Carlo Gesualdo was used to invite many important poets and writers to his court, like his friend Torquato Tasso. Gesualdo himself composed various madrigals in the castle.

TASTING NOTES

Pale yellow color. Rich and intense aroma of fruit with hints of apple, pineapple, quince and pear. Fresh and clean in the mouth with excellent acidity, good structure, and a floral finish.

FOOD PAIRING

Versatile enough to serve for the whole meal; ideal with appetizers, soups, fish dishes, buffalo mozzarella, and fresh cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Irpinia DOC
Vineyard location:	Gesualdo
Soil composition:	Calcareous clay
Training method:	Bilateral Guyot
Elevation:	1,400 - 1,800 feet
Exposure	South-southeast
Vines/Acre:	3,000/Ha
Age:	15-20 years
Harvest time:	Mid- End of October
Production:	100,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Falanghina
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold, on the skins for less than 24 hours
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	0.2 g/L
Acidity:	6.79 g/L
Dry extract:	26.8 g/L



PRODUCER PROFILE

Estate owned by:
Walter Mastroberardino
and his children Paolo and Daniela
Winemaker: Paolo Mastroberardino
Total acreage of vine: 494 (200 Ha)
Winery Production: 1,200,000 bottles
Region: Campania

