

FALANGHINA

CAMPANIA IGT



VINEYARD & PRODUCTION INFO

Soil composition: calcareous clay
Training method: bilateral Guyot
Elevation: 1,400-1,800 ft a.s.l.
Vines/ha: 3,000/ha
Exposure: South/South-East
Vines 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
Length: less than 24 hours
Aging
Container: stainless steel tanks
Length: 6 months
In bottle: 1 month



TECHNICAL DATA

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



FOOD PAIRINGS

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



TASTING NOTE

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

PRODUCER PROFILE

Estate owned by: Paolo & Daniela Mastroberardino
Winemaker: Paolo Mastroberardino
Total land under vine: 200 ha
Winery production: 1,200,000 bottles
Region: Campania (Italy)

