

FALANGHINA BENEVENTANO IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 7 ha
Soil composition: clayey limestone, sandy loam
Training method: Guyot
Elevation: 1,148 ft a.s.l.
Vines/ha: 4,500 vines/ha
Exposure: West
Vines age: 10 years
Harvest time: second-third week of September
First vintage: 1996



WINEMAKING & AGING

Varietal composition: 100% Falanghina
Fermentation
Container: stainless steel tanks
Length: 15/20 days
Temperature: 61 °F
Malolactic fermentation: no
Aging
Container: stainless steel vats
Length: 3 months
In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%
Residual sugar: < 2 g/l
Acidity: 6.5 g/l
Dry extract: 21 g/l



FOOD PAIRINGS

Spaghetti with zucchini and mint; cheese cappellini timbale; potato soup; pasta with broccoli; stuffed artichokes; roasted squid; ravioli with sardines.



TASTING NOTE

Beautiful, bright straw-yellow color. Ample and exuberant on the nose. Well-balanced aromas of citrus, pineapple, and white peach. Fresh and satisfying, with a successful balance of acidity, sapidity, and volume that is never excessive—full, dry finish.

PRODUCER PROFILE

Estate owned by: Basso family
Winemaker: Fortunato Sebastiano
Total land under vine: 30 ha
Winery production: 350,000 bottles
Region: Campania (Italy)

