

NIFO®

SARRAPOCHIELLO



FUTIR
BENEVENTO
Indicazione Geografica Tipica
FALANGHINA



TECHNICAL DATA

PRODUCTION AREA: Taburno/Sannio area

ORGANIC GRAPES: Bioagricert-certified

SOIL: Alluvial terraces at the bottom of the valley

VINE: 100% Falanghina

N° OF PLANTS PER HECTARE: 3.500 / 4.000

TRAINING SYSTEM: Espalier, Guyot

HARVEST PERIOD: Second/third decade of September

HARVEST: manual

VINIFICATION: White vinification followed by controlled fermentation at about 12°C / 15°C.

AGING: Aging in bottle for about 3 months

HISTORY OF THE LABEL

Sarcophagus Rape of Proserpina II Century. B.C.
Dioceses Museum Amalfi (Sa)

Frutrei Kerriai is the Samnite goddess Futir, Persephone for the Greeks and Proserpina for the Romans.

The bas-relief depicts the myth of the birth of the seasons. The goddess kidnapped by Hades eats six pomegranate grains, thus linked for half the year in the underworld coinciding with the winter seasons and the other half on earth in the luxuriance of spring and summer.



Vignaioli del Sannio

