

# Tradition

# FALANGHINA igt

WINE APPELLATION:	CAMPANIA FALANGHINA IGT
GRAPES:	FALANGHINA 100%
PRODUCTION AREA:	ARPAISE
SOIL TYPE:	CLAYEY, MEDIUM TEXTURED
EXPOSURE:	SOUTH - WEST
ALTITUDE:	450 meters a.s.l.
VITICULTURE:	ESPALIER WITH GUYOR PRUNING
PLANTING DENSITY:	4000 PLANTS/ HA
AVERAGE VINEYARD AGE:	5 YEARS
AVERAGE YIELD PER HECTARE:	8000 KILOS
HARVEST PERIOD:	LAST WEEK OF OCTOBER
VINIFICATION:	EXTREMELY SOFT PRESSING OF WHOLE GRAPES AND FERMENTATION AT CONTROLLED TEMPERATURES IN STAINLESS STEEL TANKS
WINE AGEING:	IN BOTTLES FOR 3/4 WEEKS
COLOUR:	STRAW YELLOW WITH PALE GOLDEN REFLECTIONS
OLFACTORY:	FRESH AND FRUITY BOUQUET WITH NOTES OF CITRUS, WHITE FLOWERS AND FRESH FRUIT
TASTE:	IN LINE WITH THE OLFACTORY SENSATIONS
PAIRING:	RECOMMENDED FOR APERITIFS AND FISH COURSES
ALCOHOL CONTENT:	12,5% VOL

