

Fontanavigna

Fontanavigna is a locality of Castel Campagnano, close to the winery's cellar, where, in ancient times, there used to be a fountain and wash-house in the midst of the vineyards.



FONTANAVIGNA

IGT TERRE DEL VOLTURNO PALLAGRELLO BIANCO

Grapes: Pallagrello bianco 100%

Appellation: Igt Terre del Volturno Pallagrello bianco

Vineyards: in Castel Campagnano

Training: certified organic

Harvest : September. By hand, in 15 kg. small cases

Yield per hectare: 70 q.li/ha - 37 hl/ha

Production: 5.000 bottles

Vinification: selection by hand, soft crushing and pressing, fermentation in stainless still, temperature between 57-59° F., stay on noble lees for 6 months, rearing 3 months in bottle.

Tasting notes: the wine is light straw-yellow in colour, with highlights; its perfumes include notes of fresh fruit, from apples, pineapple, and melon. To the palate the wine is balanced, with persistently aromatic flavours, and a long finish of dried apricots.