

Falanghina

Irpinia DOC

**APPELLATION:**

Irpinia Falanghina Denominazione di Origine Controllata

GRAPE VARIETY:

Falanghina (100%)

PRODUCTION AREA:

Paternopoli (AV), Italia

VINEYARD:

Our Falanghina grapes grow in vineyards on the hills surrounding Paternopoli in the Pescocupo area, at an altitude of approx. 500 meters a.s.l. on soil of calcareous clay, with limestone and volcanic sediments. The grapes grow in rows in an upwards trained vertical shoot position (Guyot system).

HARVEST:

The harvest is done by hand from the second week of October.

VINIFICATION:

The grapes are traditionally cold soaked for 12 hours at a temperature of 10°C, and then slowly squeezed in a press machine. This is followed by a fermentation of 15 days at a temperature of 18°C in steel tanks.

MATURING:

The wine is bottled in the spring following the harvest, after which it rests for another 2 or 3 months in the bottle before it is ready for consumption.

ORGANOLEPTIC QUALITIES:

The wine has a straw yellow color with greenish reflections. On the nose, a bouquet characterized by intense and persistent aromas, with delicate floral notes, such as broom and other flowers of the Mediterranean scrub. On the palate it has a dry, fresh, soft taste.

FOOD PAIRING:

Its full fresh taste with hints of hazelnuts combines well with rich fish dishes, sea fruit, white meats and various types of salads and fresh cheeses. Also very suitable as an aperitif, and accompanying starters.

SERVING TEMPERATURE:

To be served at circa 8-10°C.

TECHNICAL SPECIFICATIONS:

Alcohol 13,50% Vol.
Total acidity 6,60 gr/lit
Dry residue 22,00 gr/lit

BOTTLE:

Bordolese-style bottle of 75cl.
Carton of 6 bottles, pallet of 105 cartons.



le maschio
AZIENDA AGRICOLA



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