

CAMPANIA IGT FALANGHINA PUELLA



GRAPES: Falanghina del Beneventano

VINE AGE:

ALTITUDE: From 820 to 1300 f.a.s.l.

EXPOSURE: South

SOIL: Compact calcareous clayey soil mixed with volcanic materials.



WINEMAKING

Selection of grapes in the vineyards and in the winery. Soft crushing, fermentation of the must at checked temperature.



REFINEMENT

Aging in stainless steel casks for at least 3 months; then next step in bottle for least 2 months.



TASTING NOTES

It is straw- yellow colored with green nuances; fruity aroma with green apple and unripe ananas flavous. Its high level of acidity is well balanced with its structure.