

# SPECIFICATIONS

## FALANGHINA

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APPELLATION: FALANGHINA DEL SANNIO D.O.C.

VARIETIES: FALANGHINA 100%

VINTAGE: 2018

PRODUCTION AREA: SANNIO BENEVENTANO

SURFACE: 22 HA

SUN EXPOSURE AND ALTIMETRY: 400-450 M SLM

COMPOSITION OF SOIL: CALCAREOUS AND CLAVEY SOIL, RICH OF TEXTURE.

TRAINING FORM: GUYOT

IMPLEMENTATION DENSITY: 5.200 PLANTS/HA

YELD PER HECTARE: 8 TON/HA

HARVEST PERIOD: END SEPTEMBER

WINEMAKING TECHNIQUES: SOFT PRESSING, FERMENTATION UNDER THERMAL CONTROL.

AGEING: INOX TANKS THEN AGED IN BOTTLE.

HISTORICAL NOTES: THE SANNIO BENEVENTANO IS A HILLY TERRITORY OF VOLCANIC ORIGIN WELL KNOWN SINCE ANCIENT TIMES AS AN IDEAL ENVIRONMENT FOR THE CULTIVATION OF THE VINE.

ORGANOLEPTIC DESCRIPTION: BRIGHT STRAW YELLOW, WITH INTENSE AROMAS OF RIPE YELLOW FRUIT, JASMINE, IRIS AND GREEN APPLE, RIGHTLY BALANCED WITH A PALATE OF GREAT FRESHNESS AND FLAVOUR.

