



# FALANGHINA

## *Campania IGT / White Wine*

Obtained from grapes grown on the slopes of the Volcano of Roccamonfina. It features bright shades of straw yellow, aromas of wildflowers, notes variegated with citrus fruits, velvety and persistent.

### COMPOSITION

Falanghina 100%

### VINEYARD OF ORIGIN

Carinola

### PLANTING YEAR

2004

### ALTITUDE

300 mt

### EXPOSURE

West

### SOIL

Clayey, calcareous

### PLANT DENSITY

4000 plants per hectare

### PRUNING SYSTEM

Guyot

### YIELD

1.8kg per vine

### HARVEST PERIOD

End of September, first ten days of October

### HARVEST

Manual, in 15 kg crates

### AGING

Stainless steel vats

### FERMENTATION

In refrigerated stainless steel tanks at controlled temperature

