

GARDEN

CAMPANIA FALANGHINA IGT

DENOMINATION

Campania Falanghina Igt

GRAPE VARIETY

100% Falanghina

HARVEST PERIOD

End of September until the first ten days of October

VINIFICATION

Soft pressing, pressing of whole bunches, cold static clarification, fermentation with selected yeasts carried out at controlled temperatures

AGING

In bottle for approximately three months

ORGANOLEPTIC CHARACTERISTICS

Golden-yellow with veins of mint and balsamic chlorophyll. Enveloping nose of peach and pear pulp, yellow grapefruit. Creamy flavor supported by acidity and minerality

PAIRINGS

In harmony with savory dishes based on fish and shellfish, such as sautéed clams, fish soups, vegetables and fresh cheeses

