

Velluto Bianco

Irpinia Falanghina DOP

The Velvets

The wine takes its name from the stepped ramp (“rare” in dialect) that once connected the historic center of the town with the newer urban settlements.

DENOMINATION

D.O.P. (Protected Designation of Origin).

GRAPE VARIETY

100% Falanghina.

TRAINING SYSTEM

Vertical trellis with Guyot pruning.

HARVEST PERIOD

Late September / early October.

SOIL COMPOSITION

Clay-sandy, deep soils with good organic content and volcanic elements.

VINIFICATION

Early morning harvest in the cool dawn hours, followed by gentle pressing of the grapes; static cold clarification; fermentation at temperatures between 14°C and 16°C, followed by controlled cooling below 10°C to stop and prevent malolactic fermentation. “Sur lies” aging with weekly bâtonnage.

AGING

Approximately 4 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

Hints of chlorophyll and chamomile. On the nose, wild notes followed by citrus and citron. On the palate, soft and dense pear pulp.

PAIRINGS

Pairs well with seafood cuisine, savory fish and shellfish dishes, and is enhanced by traditional Mediterranean recipes, soups, sauces, and soft cheeses.

