

Vico Riviera 99

Campania Falanghina IGP

The Rocks

Vico Riviera 99, made from Falanghina grapes harvested at the peak of their aromatic intensity, reaches distinctive “aromatic heights” that define its bouquet.

DENOMINATION

I.G.P. (Protected Geographical Indication).

GRAPE VARIETY

100% Falanghina.

TRAINING SYSTEM

Vertical trellis with Guyot pruning.

HARVEST PERIOD

Early October.

SOIL COMPOSITION

Medium-textured, clay-limestone soils.

VINIFICATION

Morning harvest, followed by gentle pressing of the grapes and static cold clarification. Fermentation at controlled temperature, followed by “sur lies” aging with weekly bâtonnage.

AGING

Approximately 3 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

Chlorophyll-green color with bright green highlights. On the nose, notes of “Mastantuono” pear and pistachio with a minty nuance. On the palate, soft and dense texture.

PAIRINGS

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

