

Pace Bianco

Campania Bianco IGP

Edition of the year

The name “Pace” (Peace) evokes a universal ideal of harmony and serenity. “Pace Bianco” embodies freshness and brightness—qualities that define our Campania Bianco: an elegant and aromatic wine that conveys the purity and authenticity of our land.

DENOMINATION

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

GRAPE VARIETY

Falanghina and Coda di Volpe.

TRAINING SYSTEM

Vertical trellis with spur-pruned cordon. We also have century-old vines known as “raggiera avellinese,” which produce grapes of outstanding organoleptic quality.

HARVEST PERIOD

Late October / early November.

SOIL COMPOSITION

Volcanic soil with areas of clay-limestone.

VINIFICATION

Early morning harvest at first light, followed by gentle pressing of the grapes and static cold clarification. Controlled fermentation with weekly bâtonnage and brief aging in barriques.

AGING

6 months in stainless steel.

ORGANOLEPTIC CHARACTERISTICS

Golden wine with bright lemon-yellow reflections. On the nose, citrus blossoms, grapefruit, and bitter orange. On the palate, notes of pear, syrupy peach, and fresh fruit.

PAIRINGS

Pairs beautifully with Mediterranean seafood cuisine, flavorful and refined fish and shellfish dishes, as well as traditional Neapolitan recipes, risottos, soups, and rich sauces. Also harmonious with desserts and dry pastries.

