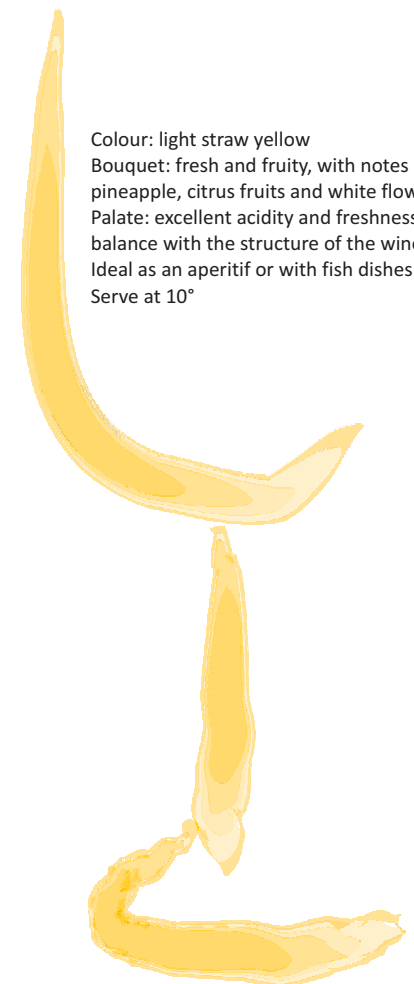


FALANGHINA

Indicazione Geografica Tipica
Benevento



Grape Variety: Falanghina 100%
Production Area: Guardia San Framondi (Benevento - Italy)
Training System: Cordon spur
Exposure: Sud
Altitude vineyards: 250 meters a.s.l.
Period of harvest: beginning october
Yield per hectare: 80/90 Q.li
Planting density: 4.000 plants per Ha
wine-making technique: fermentation at controlled temperature (8°)
Aged: 5 months in steel 1 in bottle
Alcohol content: 13,5%
Total acidity: 5,70



Colour: light straw yellow
Bouquet: fresh and fruity, with notes of banana, pineapple, citrus fruits and white flowers
Palate: excellent acidity and freshness in perfect balance with the structure of the wine
Ideal as an aperitif or with fish dishes
Serve at 10°