

janare

ALLERO BIANCO | ALFABETO LINE

BENEVENTO IGT SPARKLING FALANGHINA



GRAPE

Falanghina

ORIGIN

Sannio Beneventano - Campania

HECTARES

30

ALTITUDE

70-100 metres ASL

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

4,000 vines per hectare

AVERAGE AGE OF VINES

10 years

HARVEST TIME

First ten days of September

VINIFICATION TECHNIQUE

Soft pressing and inoculation of selected yeasts

FIRST FERMENTATION

Entirely carried out in steel at 14-16°C for about 15 days

MALOLACTIC FERMENTATION

None

AGEING

In autoclave for approx. 20 days at a temperature of 16-18°C

BOTTLING

Stays on the lees in autoclave for 1 month

TERROIR

The inhabitants of the valley have respected the river and its lands. The floor of the Calore Valley is like a vast open garden, as far as the eye can see, where the landscape and the agricultural vocation have been jealously protected, only the old railway crosses it. Here, right in the heart of the valley, along the green corridor of the river, on the silty-sandy, fertile, and deep, fresh, calcareous, permeable, and well drained soils, we produce the grapes for our sparkling and spumante wines, which clearly owe their freshness and elegance to these pristine river environments.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow colour with greenish reflections, enlivened by a fine and persistent perlage. The nose is fresh, with floral notes of lime, hints of citrus, white peach, and pineapple. The taste is taut and crisp, fresh, and embracing, savoury and refined, with a very pleasant persistent finish.

FOOD PAIRINGS

Aperitif par excellence. Very good throughout a meal, it goes well with fish and vegetable starters. Try it with Neapolitan pizza.