

janare

ITALIAN METHOD SPUMANTE

MARTINOTTI METHOD SPUMANTE BRUT FALANGHINA DEL SANNIO DOP



GRAPE

Falanghina

ORIGIN

Sannio Beneventano - Campania

HECTARES

20

ALTITUDE

150 metres ASL

VINE TRAINING SYSTEM

Spalliera

PLANTING DENSITY

3,000 vines per hectare

AVERAGE AGE OF VINES

10 years

HARVEST TIME

First half of September

VINIFICATION TECHNIQUE

Whole grapes pressed without destemming, vinification in reduction with followed by soft pressing

FERMENTATION

In stainless steel, for 10 days at a controlled and constant temperature of 15°C

MALOLACTIC FERMENTATION

None

SECOND FERMENTATION

Refermentation in an autoclave at a temperature of 16°C

AGEING

In autoclave for at least 6 months on the lees

BOTTLING

Isobaric

TERROIR

Travertines with pyroclastic surges; river gravels and sands covered in pyroclastic material.

ORGANOLEPTIC CHARACTERISTICS

Brilliant straw yellow colour, characteristic fruity aroma of good intensity with hints of citron, white fruit, and yeast. Creamy and pleasant, it gives sensations of smoothness. Balanced.

FOOD PAIRINGS

Aperitif par excellence. Excellent served throughout the meal, it goes very well with fish and vegetable hors d'oeuvres and dishes. Excellent with fried seafood and vegetables.