

## FALANGHINA | PUROSANNIO LINE

FALANGHINA DEL SANNIO DOP



### GRAPE

Falanghina

### ORIGIN

Sannio Beneventano - Campania

### HECTARES

4

### ALTITUDE

100 metres ASL

### VINE TRAINING SYSTEM

Guyot

### PLANTING DENSITY

3,500 vines per hectare

### AVERAGE AGE OF VINES

6 years

### HARVEST TIME

Early October

### VINIFICATION TECHNIQUE

White vinification without oxygen and brief cryo-maceration at a temperature of 10°C

### FERMENTATION

Entirely carried out in steel at 13-15°C for about 20 days

### MALOLACTIC FERMENTATION

None

### AGEING

In bottle

### BOTTLING

February of the year following the harvest

### TERROIR

The wines of the Purosannio line are produced from the vineyards of the first hills, in a landscape of alluvial terraces and gentle slopes on marl. This dual genesis means that this terroir is home to a complex mosaic of soils: the sandy-gravelly soils of the terraces, deep and dry; young but already structured soils, hospitable, docile, and easily rooted. Then there are the ancient "black soils" of the marly hills, more developed, tenacious soils, dark with humus on the surface, well-structured thanks to the heritage of the ancient forest that covered them and to the centuries-old work of the winegrowers.

### ORGANOLEPTIC CHARACTERISTICS

Straw-yellow colour with green hues. On the nose it expresses intense fruity notes of white peach which are complemented by hints of tropical fruit. It is a wine with excellent acidity and a persistent and harmonious finish.

### FOOD PAIRINGS

Goes well with hors d'oeuvres and seafood dishes or with grilled vegetables. Excellent with white meats. Intriguing combination with soft or stringy cheeses such as buffalo mozzarella from Campania.