

# janare

SPUMANTE BRUT CLASSIC METHOD FALANGHINA DEL SANNIO GUARDIA SANFRAMONDI DOP



## GRAPE

Falanghina

## ORIGIN

Sannio Beneventano - Campania

## HECTARES

4

## ALTITUDE

70-90 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

Whole grapes pressed and quickly drained

## FIRST FERMENTATION

Entirely carried out in steel at 15-16°C for about 10 days

## MALOLACTIC FERMENTATION

None

## SECOND FERMENTATION

Bottled during the spring following the grape harvest

## AGEING

Extended lees contact beyond 30 months to enhance complexity

## TERROIR

Along the green corridor of the Calore River, on the fertile, deep, cool, calcareous, permeable, well-drained loamy-sandy soils, often mixed with pyroclastic dust, we produce the grapes for our classic method spumante. Thanks to these pristine river environments and the complexity of the soils, the freshness and elegance of this spumante, enhanced by its surprising longevity, is clearly evident.

## ORGANOLEPTIC CHARACTERISTICS

Brilliant straw yellow colour with golden hues; the fruity bouquet of citron, citrus fruits and white fruits is enhanced by notes of bread crust accompanied by spicy sensations, traces of rosemary and hints of honey and hazelnut.

## FOOD PAIRINGS

Perfectly suited to hors d'oeuvre and first courses made of fish, vegetables and cheese; excellent with fried food.