

janare

QUID BRUT | LINEA Q

FALANGHINA BRUT SPARKLING WINE



GRAPES

Falanghina

ORIGIN

Sannio Beneventano - Campania

HECTARES

50

ALTITUDE

70-100 metres asl

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

4.000vines per hectare

AVERAGE AGE OF VINES

10 anni

HARVEST PERIOD

First ten days of September

VINIFICATION TECHNIQUE

Soft pressing and inoculation of selected yeasts

PRIMARY FERMENTATION

Carried out entirely in stainless steel at 14–16°C for approximately 15 days

MALOLACTIC FERMENTATION

Not done

PRIS DE MOUSSE

In autoclave for about 20 days at 16–18°C

AGING

On the lees in autoclave for approximately 3 months

TERROIR

The valley's inhabitants have always respected the river and its lands. The Calore valley floor unfolds like an immense open garden as far as the eye can see, where the landscape and its agricultural heritage have been jealously preserved, crossed only by the old railway line. Here, right in the heart of the valley along the river's green corridor—on deep, fertile silty-sandy soils that are cool, calcareous, permeable, and well-drained—we grow the grapes for our sparkling wines, which owe their freshness and elegance to these pristine river environments.

ORGANOLEPTIC CHARACTERISTICS

Displays a straw yellow color with greenish reflections, enlivened by a fine and persistent perlage. Fresh on the nose with floral notes of linden, hints of citrus, white peach, and pineapple. Taut and crisp on the palate, fresh and with presence, savory, refined, and with a very pleasant lingering finish.

FOOD PAIRINGS

Excellent aperitif. Great throughout the meal, pairs well with fish and vegetable appetizers. A must-try pairing with Neapolitan pizza.