

Monovitigno Falanghina

DENOMINATION | Campania igp Falanghina
GRAPE VARIETY | Falanghina
PRODUCTION AREA | 60% Avellino, 40% Napoli
SOIL | Clay - Calcareus
TRAINING SYSTEM | Spur cordon
HARVEST PERIOD | end of October
HARVEST | Manual

Vinification

FERMENTATION | Stainless steel
FERMENTATION TIME | 10 days
TEMPERATURE | 14° - 18° C
AGING | Steel and bottle
ALCOHOL CONTENT | 12.5%

Organoleptic characteristics

Straw yellow color with greenish reflections are perceptible olfactory notes of fresh fruit in particular pineapple and pear, the taste is characterized by a sustained acidity and a good persistence.

Matching

It goes very well with raw seafood, shellfish such as oysters, scampi, fresh fish carpaccio and seafood in general.



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