MADAMA 891 BLEND

Timeless beauty, refined elegance and persuasive.

Madame 891 expresses, fearless, an irresistible old-fashioned charme giving that extra squid of mystery and passion.

A charismatic woman, acute and dynamic, that supports with determination the project and the companion choices: **Storico 891.**

A wine that reflects the identity of the woman to whom it is dedicated, a pure and candid dress it fully expresses the tenderness and her strong personality of admantine purity.

Here the subtle and volcanic character of the Phlegrean Falanghina combines the generous volume of the Fiano di Avellino, obtaining a wine that recalls, especially in the younger phases, the costal nature and the sea and capable of surprising for its remarkable gustative balance between acidity and salts in the more mature versions.

RADICIVIVE

Madama 891

NAME | Campania IGP white
GRAPE VARIETY | Falanghina 70% and Fiano 30%
PRODUCTION AREA | Province of Naples and Avellino
LAND | Franco – Clayey
FARMING SYSTEM | Bilateral Guyot
HARVEST PERIOD | End of September, first ten days of October
HARVEST | Manual

Winemaking

FERMENTATION | In steel
DURATION | 10 days
TEMPERATURE | 16°C
REFINEMENT | "Surlies" in steel for 6 months
ALCOHOL CONTENT | 12.5%

Pairings

It pairs very well with red meat, cheeses with a particular fatty component and traditional local first courses, considering the fullness and body of the product.

AVAILABLE FORMATS | **75cl - 150cl**

RADICIVIVE
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