



NAME: Irpinia Falanghina

VARIETY: Falanghina 100%

CLASSIFICATION: D.O.C. (Denominazione di Origine Controllata – Denomination of Controlled Origin)

PLACE OF PRODUCTION: Municipality of Montaperto (AV) – Single Vineyard – 1 He

QUANTITY PRODUCED: 1300 bottles

TRANSFORMATION YIELD: less than 60%

TERRITORY: slight hill with a height of around 600 m asl (1,850 ft)

ALCOHOL CONTENT: 13% vol

AGING: permanence on the lees for 6 months and 6 months in the bottle

COLOR: straw yellow with greenish reflections

TASTING NOTES: Perfumed nose of grapefruit, mandarin, peach and wisteria. On the palate, the wine is crisp and refreshing, with the mineral structure and lively acidity.