

FALANGHINA DEL SANNIO

**CONTROLLED DESIGNATION
OF ORIGIN
TABURNO**

FIRST VINTAGE PRODUCED	2007
APPELLATION	Taburno - Falanghina del Sannio Doc
GRAPES	Falanghina 100%
PRODUCTION AREA	Hills of Torrecuso
VINEYARD EXPOSURE AND ALTITUDE	South - east exposure at 300/380 m asl.
BREEDING SYSTEM	Guyot
STRAW DENSITY PER HECTARE	4000
YIELD PER HECTARE OF GRAPES	80 q
YIELD PER PLANT	>1.5 Kg
BOTTLES PRODUCED	20000
HARVEST PERIOD	First decade of October
VINIFICATION	A soft pressing and a static decantation preceded alcoholic fermentation at a controlled temperature.
AGING	3 months in bottle
POTENTIAL AGING	2 - 5 years
CHARACTERISTICS	
COLOUR	Deep brilliant yellow colour.
AROMA	Extremely fruity, complex of ripe exotic fruit, mango, papaya, passion flower and acacia.
TASTE	Dry, warm and soft with an excellent persistence that enhances the fragrance previously perceived.
SUGGESTED PAIRINGS	Aperitifs, seafood appetizers and first courses, grilled or stewed fish.
SERVING TEMPERATURE	8 - 12 °C
ALCOHOL CONTENT	13 %

