



## FALANGHINA BENEVENTANO IGT

### FAVELLA

**Historical notes:** it is an old vine cultivated around Campi Flegrei's area, near Naples, and around Taburno, near Benevento. It takes the name from "falanga" that was the pole used to keep its very vigorous branches.

**Name:** Falanghina Beneventano IGT

**Blend:** Falanghina 100%

**Ground:** mainly medium texture

**Planting density:** on average 3000 stumps per hectare

**Production area:** surroundings of Benevento (purchase of grapes from Ponte and Torrecuso)

**Exposure:** South - East

**Altitude:** 250/300 metres above sea level

**Farming system:** radial and espalier with guyot pruning

**Vineyard age:** on average 15 years

**Yield per hectare:** around 80/120 quintals

**Harvest time:** from second decade of September until first of October

**Maturation:** three months in steel barrel staying on its own yeasts

**Aging:** at least one month in bottle

**Colour:** straw yellow with greenish

**Smell:** fresh and fruity with citrus, pineapple and white flowers notes

**Taste:** very fresh tanks to acidity that is in balance with vine's structure

**Suggested pairings:** ideal as an aperitif, to be served with crustaceans, seafood and fish dishes, white meat dishes, vegetables, cream and light ripe cheese.