



FALANGHINA BENEVENTANO IGT

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 thanks 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.