

FALANGHINA

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VARIETY: 100% Falanghina

AREA: vineyards Marchesana, Gioia del Colle

TYPE OF SOIL: red ferrous soil, with underlying limestone layer

GROWING METHOD: Guyot

PLANTS PER HECTARE: 4300

PRODUCTION PER HECTARE: 70 HL

GRAPE GATHERING: mechanical harvest during the fourth of September

MACERATION: soft pressing and brief maceration for 2/3 hours in the press

FERMENTATION: 20 days in stainless steel tanks at 13°C

AGING: 3 months in stainless steel tanks and 2 months in the bottle

ALCOHOL CONTENT: 12% vol.

RESIDUAL SUGAR: 3 GR/LT

TASTING NOTES

SIGHT: Straw yellow with beautiful brightness

NOSE: Fine and intense smells of bergamot, peach, apricot, banana, chamomile, sage and lemon balm

PALATE: Creamy and balanced taste, enhanced by a fresh and sapid character. Persistent conclusion, with hints of lemon and aromatic herbs