

Capriccio of Falanghina

Type: Falanghina Campania I.G.P

Grapes: Falanghina 100%

Area of production: District of Naples

Field: Sandy, Clay



VINIFICATION

System of cultivation: Guyot

Production per Hectar: 80 Tonnes

Harvest time: Early October

Harvest: Manual

Duration: 10 days

Fermentation: Steel

Refinement: Steel and bottles

Temperature of fermentation: 14° - 18° C

Alcoholic Degree: 12.5%

DESCRIPTION

Capriccio of Falanghina - Falanghina IGP Campania

Straw yellow color, characteristic fruity aroma of considerable intensity. Sensations of acidity and sapidity increase progressively giving a balanced and pleasant taste.

Luca Maroni

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