

Sparkling Caprice - FALANGHINA BRUT

Type: Sparkling Falanghina Brut

Grapes: Falanghina 100%

Area of production: District of Benevento

Field: Sandy, Clay



VINIFICATION

System of cultivation: Guyot

Production per hectare: 80 Tonnes

Harvest time: Middle of October

Maceration: Changeable duration with “delestage”

Harvest: Manual

Duration: 2 week

Fermentation: Steel

Refinement: “Sur lies” in steel for few months and bottles

Temperature of fermentation: 16° - 20° C

Alcoholic Degree: 13.5%



DESCRIPTION

White Caprice – Greco IGP Campania

You can taste aromatic herbs such as thyme and sage, associated with a characteristic fine almond background. This version also offers a strong mineral perception with ripe fruit references. On the palate the Greco di Tufo is a wine with a good structure and fine texture of freshness and flavor, also due to the long aging on the fine lees. Good persistence, fine citrus.

