



Capriccio of Falanghina

Falanghina Campania I.G.P

Straw yellow color, characteristic fruity fragrance with remarkable intensity. Sensations of acidity and savoriness gradually increase giving a balanced and pleasant taste.









Type

Falanghina Campania I.G.P.



Grapes

Falanghina 100%



Area of production

District of Naples



Field

Sandy, Clay



System of cultivation

Guvot



Production of Hectar

80 Tonnes



Harvest time

Early October



Harvest

Manual



Refinament

Steel and bottles



Temperature

14° - 18° C



ዕ|ዕ Alcoholic Degree

12.5%



Enologist

Vincenzo Varchetta