

FALANGHINA del BENEVENTANO

Indicazione Geografica Tipica

WHITE WINE
PRODUCT OF ITALY
Net. Cont. 750 ml



Grape variety: Grape variety minimum 85% Falanghina and up to 15% other types of white grapes such as Fiano and Greco, which are authorized for cultivation in the Provinces of Benevento

Origin: Benevento, Campania

Winemaking: Immediate separation from the grape skins. Temperature-controlled fermentation.

Storage and Ageing: In a humidity controlled cellar at a temperature of 10-12 °C.

Color: Deep yellow, with strong bright green reflections.

Bouquet: Intense with pleasant notes of fresh toasted hazelnut.

Flavor: Warm and fresh followed by a pleasantly sour note. Persistent, long finish.

Alcohol content: 12% vol.

Optimal serving temperature: 10/12° C

Food Pairings: Suitable for seafood appetizers, mollusks, clams, seafood pastas, vegetables, grilled or baked fish. Also pairs well with white meats with aromatic seasonings.

Packaging: in 75 cl Bordolese bottles