

Vinosia

Falanghina IGT

100% Falanghina

Tasting Notes:

Exotic fruits, citrus, and flower aromas; fragrant and fresh character; with apple and pear flavors on a background of spicy mineral notes. To be enjoyed as an aperitif or with light starter dishes and deep fried food.

Vineyards:

Region: Benevento, Campania, Italy
Size: 25 hectares
Training Method: Vertical Guyot training (renewable cane)
Planting Density: 1,600 vines per acre
Soil Composition: Hillside vineyards with medium density Sand/Clay
Elevation: 400 meters
Exposure: Various
Year Planted: 2000
Practices: Sustainable

Winemaking:

Harvest: Machine harvested in late-September
Fermentation: Light pressing of whole cluster; cold, static clearing, fermentation is partially carried out using local yeasts starter
Malolactic Fermentation: Partial

Aging:

Aged 3 months in stainless steel with an additional 3 months in bottle before release. Enjoy young, 1 to 2 years after release.

Technical Data:

Alcohol: 12.85%
pH: 3.43
Acidity: 6.1 grams/liter
Residual Sugar: 3.5 grams/liter

Quantity Produced:

16,500 cases



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