

Falanghina IGT

Appellation:	Falanghina IGT
Grape varietal:	Falanghina 100%
Vineyard:	Campania (CE)
Soil:	Volcanic
Altitude:	400 feet asl
Training system:	Guyot
Plants per hectare:	2500 Plants
Yield per hectare:	7 tons - 60%
Harvest:	End September
Vinification:	Alcoholic fermentation with the leece for 30 days, malo fermentation in stainless at temperature control of 14°/15° C.
Refinement:	In the bottle for 3 months
Colour:	Yellow with hints of green
Description:	Mineral, with high acidic, green apple, pear and ripe citrus. long fresh finish
Temperature:	10-12°C
Alcohol:	12,5%Vol
Acidic:	5,6 g/l PH: 3.5
Extracted:	24,5 g/l

