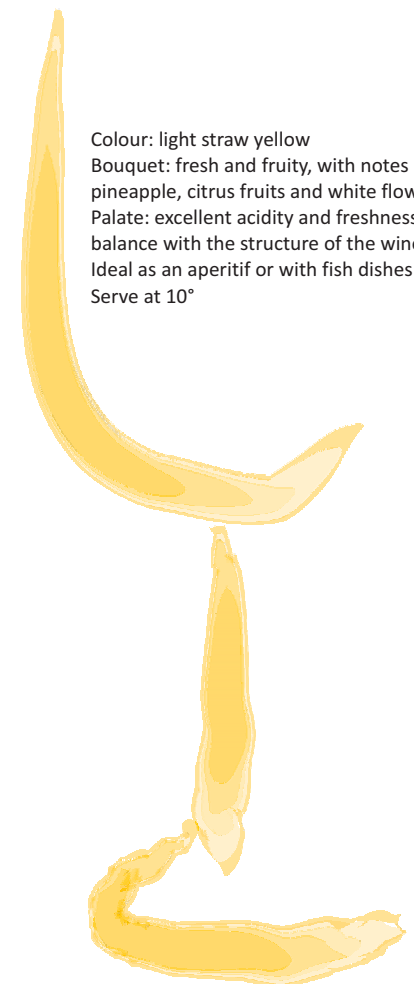


## FALANGHINA

Indicazione Geografica Tipica  
Benevento



Grape Variety: Falanghina 100%  
Production Area: Guardia San Framondi (Benevento - Italy)  
Training System: Cordon spur  
Exposure: Sud  
Altitude vineyards: 250 meters a.s.l.  
Period of harvest: beginning october  
Yield per hectare: 80/90 Q.li  
Planting density: 4.000 plants per Ha  
wine-making technique: fermentation at controlled temperature (8°)  
Aged: 5 months in steel 1 in bottle  
Alcohol content: 13,5%  
Total acidity: 5,70



Colour: light straw yellow  
Bouquet: fresh and fruity, with notes of banana, pineapple, citrus fruits and white flowers  
Palate: excellent acidity and freshness in perfect balance with the structure of the wine  
Ideal as an aperitif or with fish dishes  
Serve at 10°