

## FALANGHINA

INDICAZIONE GEOGRAFICA TIPICA



ALCOHOL CONTENT	<b>13% - 13,5%</b>
GRAPES	<b>Falanghina 100%</b>
TOWN OF ORIGIN	<b>Montemiletto (AV)</b>
ALTITUDE	<b>500 mt A.S.L.</b>
SOIL	<b>clay</b>
TRAINING SYSTEM	<b>Guyot</b>
DENSITY PLANTING	<b>3.500 strains/ha</b>
YIELD	<b>70.000 kg/ha</b>
HARVEST PERIOD	<b>end of september</b>
METHOD OF COLLECTION	<b>by hand - traditional</b>
VINIFICATION	<b>in white with soft pressing</b>
FERMENTATION TEMPERATURE	<b>16°/18°C controlled temperature</b>
BOTTLING PERIOD	<b>April - May</b>
TOTAL ACIDITY	<b>6 gr/l</b>
PH	<b>3,20</b>
AGEING POTENTIAL	<b>yes</b>
DRINKABILITY	<b>2/3 years</b>
TYPE OF WINE	<b>white wine</b>
COLOUR	<b>straw yellow with green reflections</b>
BOUQUET	<b>intense, white flowers and fruit</b>
TASTE	<b>freshness and balance, clean finish</b>
FOOD RECOMMENDATIONS	<b>aperitif, simple fish and vegetables, fresh cheeses.</b>

