



Terra di Briganti

FALANGHINA DEL SANNIO DOP

Varietal: Falanghina 100%

Training System: Guyot

Vineyards: 3000 plants per hectare

Production zone: Municipalities within the DOP Falanghina del Sannio production zone

Altitude: 250-350 m above sea level

Exposure: South east

Soil: clay-rich and calcareous, sandy

Yield: 90 hl/Ha

Harvest: second half of September

Fermentation: without skin contact, with indigenous yeasts, for approx. 25 days, followed by soft pressing.

Ageing: 3 months in stainless steel followed by at least 2 months in the bottle.

Alcohol: 13 % Vol.

Colour: golden yellow.

Bouquet: mature, exotic fruits, floral and persistent

Taste: dry, relatively soft and spicy, fresh.

Food pairing: fish and white meats, cold cuts and semi-aged cheeses

Serving Temperature: 10-12 °C

CERTIFICATIONS: Organic, Demeter, Vegan, DOP.

