



FALANGHINA BENEVENTO IGP

White Wine



CLASSIFICATION

Indicazione Geografica Protetta

ABV

13% Alc. by Volume

SERVING TEMPERATURE

54°F

GRAPES

100% Falanghina

HARVEST

On average last week of September

AREA OF ORIGIN

BENEVENTO-CAMPANIA

AVAILABLE SIZES

750ML



SOIL

clay calcareous, silty and loamy-sandy

PRODUCTION METHOD

Static settling of the must after soft pressing of the whole bunches; inoculation with selected yeasts on the clear mass, fermentation and aging in steel

COLOR

Beautiful bright straw yellow color.

TASTING NOTE

Ample and generous impact; well-balanced hints of citrus, pineapple, white peach. Fresh and satisfying; excellent balance between acid and salty flavors. Full and dry finish

FOOD PAIRING

Light dishes, white fishes and vegetables

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

762765169704

