



FALANGHINA DEL SANNIO DOC ORGANIC

We are in Casalduni, Campania, at the heart of Sannio, the wine region of Campania. Here, our organic Falanghina del Sannio wine is born, known for its irresistible freshness. With its pale straw yellow color, it's perfect for hot Campanian afternoons and pairs well with local seafood. The vineyards, located 350 meters above sea level, are meticulously tended by hand, as the terrain does not allow for mechanization. Interestingly, 30% of the vine used for this Falanghina is "piede franco," surviving the 1800s phylloxera invasion. It speaks of the magic of centuries-old vines nurtured by four generations. This territory, once home to many families, continues to create new vineyards and inspire dreams and passions.



Wine

DENOMINATION: Sannio	RESIDUAL SUGAR: 0,6 g/l
DESIGNATION: DOC	TOTAL ACIDITY: 5,85 g/l
PRODUCTION AREA: Campania	VOLATILE ACIDITY: 0,3 g/l
VINTAGE YEAR: 2022	pH: 3,1
GRAPE: Falanghina 100%	DRY EXTRACT: 22,6 g/l
ALCOHOL CONTENT: 13.5%	SULPHUR DIOXIDE: 125 mg/l

Vineyards

AVERAGE ALTITUDE OF VINEYARDS: 350 meters above sea level
SOIL VARIETY: medium textured soil
YIELD PER HECTARE: 90 quintals
SYSTEM DENSITY: 3500 logs per hectare
TRAINING SYSTEM: Guyot
HARVEST PERIOD: Late September 2022

Winery

VINIFICATION: Traditional in white
FERMENTATION TANKS: Stainless steel
FERMENTATION TEMPERATURE: 13°C
LENGTH OF FERMENTATION: 30 days
AGEING: 7 months in stainless steel tanks

Tasting

AGING CAPABILITY: over 5 years
SERVING TEMPERATURE: 10-12°C
SOMMELIER'S NOTES:

- COLOUR: Straw yellow with greenish reflections.
- FLAVOUR: Fresh and fruity, with notes of citrus, tropical fruits, peach, banana, and white flowers.
- TASTE: Dry, great freshness and persistence, with a pleasant aftertaste.
- PAIRINGS: Fish soups and shellfish, pasta dishes with seafood