



FALANGHINA

indicazione geografica tipica

CAMPANIA

ORGANIC WINE



GRAPES

100% Falanghina

VINEYARD AREA

The grapes are selected from low-yielding, fully organic vineyards located in the mountainous area of Irpinia, in Campania, central Italy. The vines are located at an altitude between 450 and 720 above sea-level. The volcanic soils are rich in minerals formed from the weathering of lava and ash, making them the perfect environment for high quality grapes.

TRAINING

All of our vines are trained using the spurred cordon training system. The plants are an average of 25 to 40 years old, with a plant density of approximately 4000 plants per hectare.

HARVEST

Manual harvest occurs in early September.

VINIFICATION

The grapes are de-stemmed and then softly pressed. The must is then chilled to 5°C and left to rest for 48 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 16°C and will last approximately 10 days. Following fermentation, the wine is chilled down to 9°C to avoid malolactic fermentation and left on its lees for 30 days to maximize its aromas.

AGEING

Following fermentation, the wine remains in stainless steel for 4 weeks before being bottled. The wine then rests in the bottle for a further 4 weeks before release.

ALCOHOL 12.5% vol

TASTING NOTES

ERUTÒ: It Erupted! We produce this Falanghina using carefully selected Organic grapes grown in the mineral-rich volcanic slopes of Irpinia, in the central Italian region of Campania.

Pale yellow in color, intense aromas of citrus blossom, white flowers and tropical fruit lead into a palate that is crisp and refreshing, with a zesty element of lemon pith, white peaches and notes of tropical fruit. The tangy acidity is well-balanced by a rich and elegant minerality and a long and persistent finish.

