

Falanghina

Grape Variety: Falanghina

Alcohol Content: 13%

Region: Campania

Producer: Podere Santa Maria

Vinification

Hand-harvested at the end of September, the Falanghina grapes underwent a soft pressing upon arrival at the cellar. Fermentation took place in stainless steel tanks over a span of 20 days at 12-15°C. It was left to age for a minimum of 2 months, then micro-filtered and refrigerated prior to bottling to stabilize the tartaric acid, then aged for an additional 4 months in bottle.

Tasting Characteristics

Straw yellow in color with green highlights, aromas of fresh cut flowers and green fruit and chamomille come through on the nose. It is crispy and mineral to the palate with a nice long finish.

