

## *Guiscardo Falanghina I.G.P. Puglia*

**Grape Variety:** 100% Falanghina

**Alcohol Content:** 13%

**Region:** Puglia

**Producer:** Coppi

### **Vinification**

Maceration on the skins at controlled temperature, after inoculation of selected yeasts in the settled must, fermentation takes place in steel tanks and malolactic fermentation is exercised. The wine is aged in stainless steel tanks for two months and in bottles for another two more months at least.

### **Tasting Characteristics**

Color is golden yellow with light green reflections. Bouquet: overtones of mineral veins that are preceded by sensations of white fruit and delicate citrus flavours of the Ionian grapefruits. Palate has abundant freshness, with a pleasant acidity that makes the mouth water for another tasting agreeable, with a long finish which refers to minor notes of exotic fruits.

