

PETILIA - FALANGHINA

APPELLATION: Falangina del Sannio
D.O.C.

PRODUCTION AREA: Arpalise (BN)

GRAPES: 100% Falangina

YIELD PER
HECTARE: 60 hectolitres

VINIFICATION: soft pressing of whole
grapes. Temperature-
controlled fermentation
with addition of
selected yeasts

AGING: in steel tanks

CHARACTERISTICS: Color: straw yellow.
Nose: aromas of fresh
fruit and floral notes.
Taste: adding notes of
exotic mixed dried fruit
in the aftertaste.
Excellent flavor and
freshness.

ALCOHOL: 12% vol.

MATCH seafood with sauces

SERVICE
TEMPERATURE: 8 °C

