Dalia

CAMPANIA FALANGHINA

Indicazione Geografica Tipica

Last commercialized vintage: 2016  
Bottles produced: 3000  
  
Grape variety: falanghina 85% - greco 15%  
Area of production: provincia di Benevento - 450 mt s.l.m.  
Soil: chalcky-clay  
Training system: Guyot  
Yield: 80 quintals  
Harvest: second/third week of October  
Hand-picked grapes  
  
Wine Making  
  
Winemaking process: soft crushing of destemmed grapes in pneumatic press inertized with nitrogen  
Fermentation: in Stainless steel tanks at controlled temperature lower then 20 °C  
Ageing: in Stainless Steel tanks for 3 months sur lies with frequent batonnages; then in bottles for at least 2 months   
  
Serving temperature: 10 - 12 °C  
Alcohol content: 12,5%

Afbeelding met tekst, drank, alcohol

Automatisch gegenereerde beschrijving