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%

