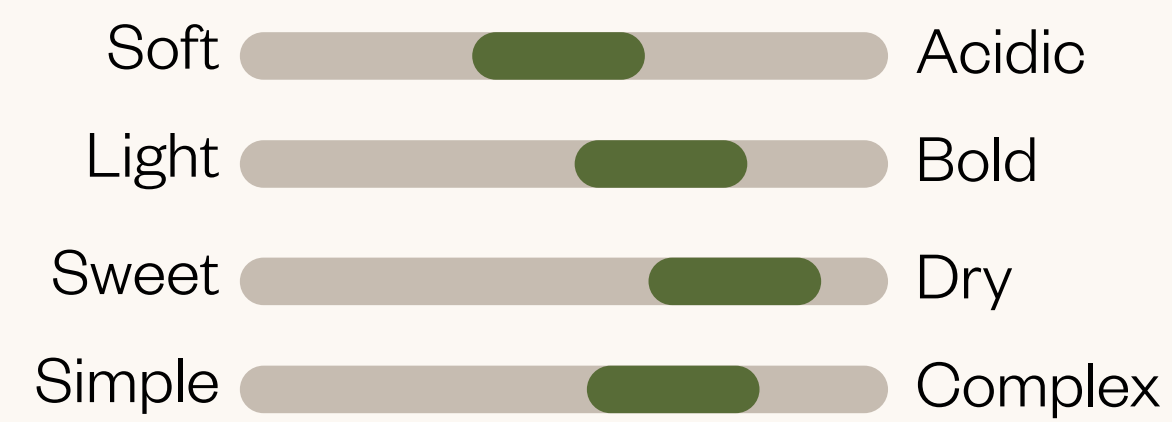


Falanghina by Antica Enotria

TYPE	Fruity white
VINTAGE	2021
VOLUME	75 cL
ALC. CONTENT	12,5 %

Wine profile



Tips to enjoy

FOOD PAIRING
 Perfect as an aperitif, or pair with seafood or fish dishes. Also pairs well with white meats and seasonal vegetables

SERVING TEMPERATURE
 10 °C

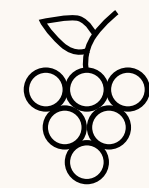
AGING POTENTIAL
 2 - 3 years

Tasting notes

NOSE Fresh aroma's with notes of minerality. Tropical fruits such as pineapple and banana

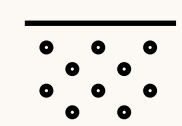
MOUTH Full and flavorful. The salty soil can be distinguished that gives this wine a complex character

Vineyard and vinification



GRAPE VARIETIES

Falanghina



TERROIR

Limestone



TERRAIN AND ELEVATION

By the sea 40m



LOCATION

Cerignola, Foggia, Puglia

VINEYARD

Organic cultivation. Manual Harvest in the second week of October

VINIFICATION

The grapes are crushed directly, after which they undergo a short maceration of 4 hours. Then the grapes are softly pressed and fermentation takes place in stainless steel tanks. Only autochthonous yeasts are used

MATURATION

Maturation on the yeast (sur-lie) during 6 months in stainless steel tanks

