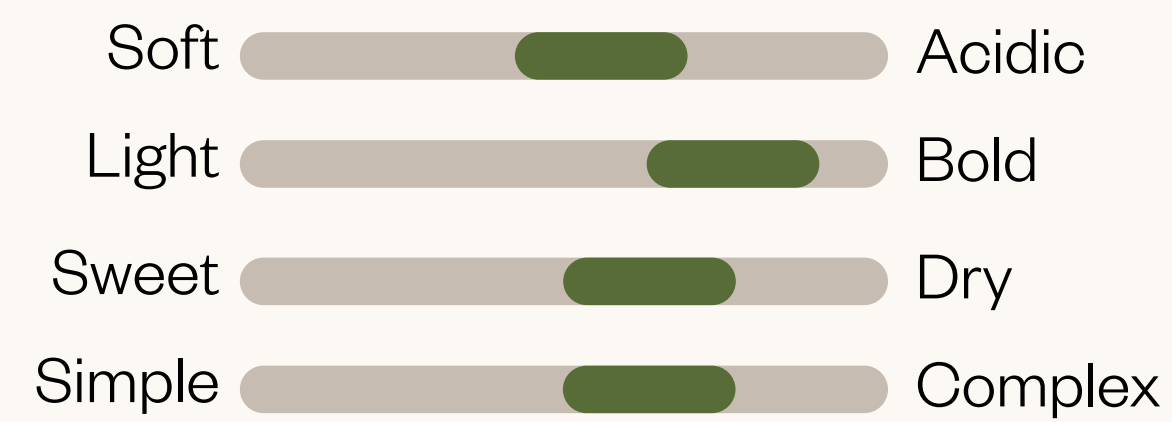


Falanghina by Cantine Antonio Caggiano

TYPE	Tropical, dry white
VINTAGE	2022
VOLUME	75 cL
ALC. CONTENT	13 %

Wine profile



Tips to enjoy



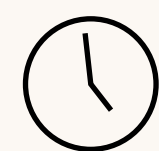
FOOD PAIRING

Pair with shellfish, but is at it's best as a summer aperitif.



SERVING TEMPERATURE

10 °C



AGING POTENTIAL

2 - 3 years

Tasting notes

NOSE Aromas of tropical fruits like banana, pineapple and scents of flowers like broom

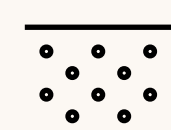
MOUTH Very fruity and fresh with candied tropical and citrus fruit and great acidity and a persistent finish

Vineyard and vinification



GRAPE VARIETIES

Falanghina



TERROIR

Mix of limestone & clay



TERRAIN AND ELEVATION

Hilly lands 450m



LOCATION

Torrecuso, Benevento, Campania

VINEYARD

Manual harvest in the first ten days of October

VINIFICATION

Fermentation at low temperature (15 degrees) in stainless steel tanks

MATURATION

Maturation in the bottle for a minimum of 3 months

