



Fontanavecchia Falanghina Late Harvest ” Libero”



Varietal: 100% Falanghina Selected Grapes

Appellation: Falanghina del Sannio DOP

Acidity : g/l

Alcohol %: 13.5

Sugar: g/l

Practice: Sustainable

Altitude: 400 meters

Soil: Argillaceous with lime-rich marlstone outcrops.

Tasting Notes: On the nose aromas of Yellow Peaches and tropical fruits are followed by wild flowers and recently cut grass. On the palate the beautiful structure its sustained by a great acidity that goes into a long persistent finish.

Vinification: Cold maceration with skins for 8 hrs. fermentation 10% in French Barrique and 90% in Steel.

Aging: 80% in Steel and 20% in French Barrique.

Food Pairing: Mozzarella di Bufala, Pasta with Tuna and Onion (Genovese di Mare) Medium Hard Cheeses.

Accolades



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