



Fontanavecchia Falanghina del Sannio



Varietal: 100% Falanghina

Appellation: Falanghina del Sannio DOP

Acidity : g/l

Alcohol %: 13.5

Sugar: g/l

Production: cs

Practice: Sustainable

Soil: Argillaceous with lime-rich marlstone outcrops.

Altitude: 350 meters

Tasting Notes: On the nose it is intense with a good persistence, expressing floral notes of gardenia and broom with hints of fruit, such as yellow melon, apple, banana and white berry. On the palate it is a well-bodied wine with a good structure, displaying clear characteristics of the grape variety with strong minerality and freshness.

Vinification: Short maceration with skins at controlled temperature, ca. 7 days of fermentation.

Aging: Stainless Steel tank

Food Pairing: Very elegant when paired with Mediterranean dishes as appetizers, rice and pasta with seafood, vegetable soups or soups with mushrooms. Among the serving dishes it recommended with grilled or fried fish with delicate sauces, shellfish but also white meat. Very pleasant with soft paste cheese or young goat's cheese.



Accolades

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