

CESE 2015

Denomination: Falanghina del Sannio DOC
Certification: organic wine
Area: Casalduni
Grapes: Falanghina 100%
Soil: clay - calcareous volcanic soil
Altitude: 600 mt. s.l.m. average of the vineyards
Exposure: south / southeast
Training system: Guyot 3500 vines/hectare
Production: 75 ql./ha
Harvest period: late September, early October
Harvest: manual, in boxes
Vinification: pressing cold soft pressing of whole grapes and fermentation of the clean must at a constant temperature of 16 ° C - indigenous yeasts. Fermented and aged in steel barrels

Description:

Intense straw yellow color, the aromas are great finesse, sweet citrus, bananas, plums, white peaches, golden apples, ripe pineapple, but also delicate white and yellow flowers, and a mineral sensation that here it emerges effortlessly to make this even more pleasant nectar.

Alcohol: 15,00 % Vol
Acidity: 5,55 gr/lit
Volatile: 0,26 gr/lit
Dry Extract: 20 gr/lit
Service temperature: 10 - 12 °C

