

IGT

# FALANGHINA

Freshly picked flowers and fruit capture your senses.  
Lively flavours of minerality and complexity unfold.



## THE VINEYARDS

Because of the high altitude, its geographical location and morphology, Summonte is one of the most ideal territories in the Irpinia region for the production of Fiano of Avellino wine DOCG. Our vineyards cover twenty-five hectares, with eight specifically devoted to the growth of the Fiano grape variety. The land is carressed by a dry wind and has an East-West exposure. The soil is clay loam with a slightly rocky texture and calcareous nature.



## VINIFICATION

Harvesting takes place at the end of September. The grapes are immediately taken to the wine cellar where they are cleaned and then pressed lightly to extract the juice. The wine is aged several months in stainless steel lees at a controlled temperature followed by nearly one year in the bottle before its release.

<b>REGION</b>	Campania (Avellino)
<b>GRAPES</b>	100% Falanghina
<b>FARMING</b>	Guyot farming system
<b>ALCOHOL</b>	14%

