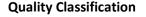


## NONTESON!



## MONTESOLÆ FALANGHINA CAMPANIA IGT



Quality Classification Italian IGT appellation Dry White wine

Alcohol content

11,90% vol

Grapes

100% Falanghina

Colour Straw yellow

**Olfactory features** Tropical fruits, green pear, white melon

Taste Fresh, dry, fine minerality

Serving temperature

**Food matchings** 

Shellfish, spaghetti with clams, white meats,

vegetable soups

Shelf life

30 months

10-12°C

Recommended

Store in cool environment(13-14° C/58°F, humidity 65-75%), away from light, heat, temperature

preservation method

changes and strong odours

Amount of production

130.000 bottles per year

First year of production

1997

Grape origin

Selected vineyards from Irpinia and Sannio,

Campania, Italy

Soil Clay, calcareus

Vineyard average age

18 years

Yield ratios

Grapes per hectare 110 q/ha

Grapes per wine liter 1,39 Kg/l

Harvest method & period

Handpicked harvest in mid-September,

transportation in crates not heavier than 20kg

Winemaking & refining

Cold maceration, soft pressing, fermentation at

cool controlled temperature, inox tanks at

controlled temperature, bottle

Analytics

Total acidity 5,45 g/l,

Residual sugars 2,50 g/l,

Free SO<sub>2</sub> 27 mg/l

Montesole Falanghina recalls hilly landscapes of Irpinia and Sannio, the most experienced vine-growing districts of ancient Campania Felix. Straw yellow color with greenish reflections, intense and fruity nose, hints of white exotic fruits, green pear, melon. Fresh and slighlty aromatic taste, superb acidity as well as balanced body. The perfect companion of Mediterranean dishes.

