



CANTINE ANTONIO CAGGIANO

TAURASI - ITALIA

## FALANGHINA

IGT CAMPANIA BIANCO

### Grape variety

100% Falangina

### Production area

The areas around Torrecuso (BN)

### Exposure and Altimetry

South-West exposure – Hilly lands at 450 m. above sea level

### Soil typology

Clayey - calcareous

### Growing method

Espalier with Guyot pruning

### Vine planting density and yield per hectare

3500 plants/hectare - 80 q./hectare - Kg 2,3/plant

### Grape harvest method and season

Third ten days of September – Manual harvest.

### Vinification process

Ripe grapes receive a soft pressing. The must obtained is fermented in steel tanks at a controlled temperature (15-16 C). Aging in steel and bottles.

### Organoleptic characteristic

Alcohol 13 % - Acidity 6,5 - 7,0 g/l

Intense straw yellow.

Aromas of tropical fruits like banana, pineapple and scents of flowers like the broom.

A fresh taste balanced by a good alcohol level.

