

FALANGHINA ROCCAMONFINA IGT 'AIA DEI FUSCHI'

2023 | White Wine



Case Size: 6


Elegant, floral and fragrant. Delicate scents of fruits such as pineapple, banana and yellow peach with aromas of rose and sage.

Vinification:

Soft crushing of grapes followed by a fermentation in stainless steel tanks at controlled temperatures for about 15 days. Aging takes place in steel.

Grape Varieties: Falanghina

Classification: IGT | **ABV:** 12% | **Closure:** Natural Cork

 Italy, Campania

Telaro