

# 50CL FALANGHINA PASSITO ROCCAMONFINA IGT

2017 | Dessert Wine



**Case Size:** 6

Deep straw yellow colour with light golden glints. Intensely fruity aromas of pineapple, banana, yellow peach with hints of rose and sage. Fresh and soft on the palate.

## **Vinification:**

Crushing of grapes is followed by a cryomaceration between 30 and 40 days at controlled temperatures. Both fermentation and malolactic take place in 500L oak barrels.

**Grape Varieties:** Falanghina



Italy, Campania

Telaro

**Classification:** IGT | **ABV:** 14.5% | **Closure:** Natural Cork