

BENEVENTANO FALANGHINA IGT

2024 | White Wine



Italy, Campania

Sella delle Spine

Case Size: 6

This straw-yellow wine is intensely fruity and floral on the nose, with notes of acacia, dried apricot and hints of candied citrus. On the palate, it's dry and soft with well-balanced acidity, good structure and a pleasantly persistent finish. It pairs well with seafood, shellfish and white meats.

Vinification:

The Benevento Falanghina PGI is crafted from 100% Falanghina grapes grown on clayey and calcareous soils, trained using the Guyot system. Harvested in the first ten days of October from a density of 2,500 plants per hectare, the grapes yield approximately 100 quintals per hectare under optimal conditions. Fermentation is carried out at a controlled temperature of 12 °C for about 40 days, a slow process that preserves and enhances the wine's delicate floral and fruity aromas.

Grape Varieties: Falanghina

Classification: IGT | **ABV:** 12.5% | **Closure:** Natural Cork