

IRPINIA FALANGHINA DOC 'FONTANA DELLA LOGGIA'

2025 | White Wine



Italy, Campania

Luciano Ercolino

Case Size: 6

Bright and elegant, this wine opens with lively citrus aromas of lime and grapefruit, complemented by fresh kiwi and delicate floral notes. The palate is clean and mineral-driven, offering vibrant acidity, refined balance and a lingering finish of medium persistence. An ideal accompaniment to fish dishes, it is especially well suited to raw seafood and shellfish.

Vinification:

Harvested during the first decade of October, the grapes are gently pressed following approximately 12 hours of cold maceration at 8–10°C to enhance aromatic complexity while preserving freshness. After pressing and clarification, fermentation takes place with selected yeasts under carefully controlled temperatures. The wine is then aged for around two months on its fine lees in stainless steel tanks, adding texture and depth while maintaining its vibrant fruit character and crisp acidity.

Grape Varieties: Falanghina

Classification: DOC | **ABV:** 13.5%