



Michele Alois Caulino - Falanghina Campania IGT

CLASSIFICATION:

Campania IGT.

GRAPE VARIETIES:

100% Falanghina.

GROWING LOCATION:

Pontelafone (Caserta), Campania, South West Italy.

VINEYARD:

Volcanic soil with a fairly good presence of minerals. Surface 12.3 acres, 510 ft. a.s.l.. Guyot cultivation. Density 5000 plants/hectare.

MATURATION AND REFINEMENT:

Fermentation on the lees for 30 days. Malolactic fermentation in stainless steel at controlled temperature, fining in bottle for 3 months.

TASTING NOTES:

Color: Light gold.

Nose: Citrus.

Palate: Dry, acidic, silky mouthfeel, savory notes and a long linger.

ALCOHOL CONTENT: 13% vol.

ACIDITY: 5.6 g/l

PH: 3.5.

EXTRACT: 24.5 g/l

RECOMMENDED PAIRINGS:

Seafood, mozzarella di bufala, quiche, avocado and calamari.

SERVING TEMPERATURE: 50°-54°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 40.000 bottles per year.



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