

janare

SENETE | CRU DEL SANNIO LINE

FALANGHINA DEL SANNIO DOP



GRAPE

Falanghina

ORIGIN

Sannio Beneventano - Campania

HECTARES

30

ALTITUDE

120-400 metres ASL

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

4,000 vines per hectare

AVERAGE AGE OF VINES

15 years

HARVEST TIME

Late September and early October

VINIFICATION TECHNIQUE

Cryo-maceration at a temperature of 8-10°C for 1 to 12 hours, depending on the characteristics of the grapes and the vintage. Following soft pressing.

FERMENTATION

Entirely carried out in steel at 12-15°C for about 20 days

MALOLACTIC FERMENTATION

None

AGEING

In bottle

BOTTLING

April of the year following the harvest

TERROIR

The wines of the Cru del Sannio line are produced from vineyards on the first hillside, in a landscape of alluvial terraces and gentle slopes on marl. This dual genesis means that this terroir is home to a complex mosaic of soils: the sandy-gravel soils of the terraces, deep and dry; young but already organised, hospitable, docile soils, easily rooted. Then there are the ancient “black soils” of the marly hills, more developed, tenacious soils, dark with humus on the surface, well-structured thanks to the heritage of the ancient woods that covered them and the centuries-old work of the vine-growers. Below the working depth, there is a chromatic contrast between the deep horizon, white due to the accumulation of carbonates, and the silt-clay substrate, finely inlaid with ochre and grey. The Cru del Sannio line thus comes from a very particular terroir, in terms of morphology and soils. It is a complex cru, a “cooperative” terroir, where the constant excellence of the wines clearly derives from the winegrowers’ ability to master and harmonise, vintage by vintage, the behaviour of the vineyards on the different soils, slopes, and exposures.

ORGANOLEPTIC CHARACTERISTICS

Bright straw yellow colour. The nose expresses intense floral and tropical fruit notes with a decisive citrus touch. On the palate the citrus scent returns and shows a rich and opulent flavour.

FOOD PAIRINGS

Goes well with hors d'oeuvres and seafood or vegetable dishes. Excellent with white meats. Perfect with soft and stringy cheeses such as buffalo mozzarella from Campania.