

janare

FALANGHINA | ALFABETO LINE

FALANGHINA DEL SANNIO DOP



GRAPE

Falanghina

ORIGIN

Sannio Beneventano - Campania

HECTARES

120

ALTITUDE

100-400 metres ASL

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

4,000 vines per hectare

AVERAGE AGE OF VINES

10 years

HARVEST TIME

Second half of September and early October

VINIFICATION TECHNIQUE

White vinification without oxygen and brief cryo-macerations at a temperature of 10°C

FERMENTATION

Entirely carried out in steel at 13-15°C for approx. 20 days

MALOLACTIC FERMENTATION

None

AGEING

In bottle

BOTTLING

February of the year following the harvest

TERROIR

The grapes come from a selection of vineyards spread across the different terroirs of the Janare estate, with the exception of the alluvial valley floors. Just like conducting an orchestra, where it is the conductor's task to guarantee absolute harmony to the whole by ensuring that each component gives its best, here the work consists of selecting, in each vintage, the best grapes from different soils, morphologies and microclimates - the volcanic soils of the ignimbrite, the river terraces and the ancient black soil of the marly hills - with the result of unfailing constancy of character and quality, which our valley is always able to ensure.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow colour with green reflections. The nose expresses intense floral and fruity notes of considerable intensity. In the mouth it combines a remarkable complexity with a pleasant freshness.

FOOD PAIRINGS

Goes well with hors d'oeuvres and seafood or vegetable dishes. Excellent with white meats. Perfect with soft cheeses. Intriguing combination with Neapolitan pizza.