

janare

FALANGHINA | ANIMA LAVICA LINE

FALANGHINA DEL SANNIO DOP



GRAPE

Falanghina

ORIGIN

Sannio Beneventano - Campania
Ignimbrite areal

HECTARES

10

ALTITUDE

120-300 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

Cryomaceration without oxygen at a temperature of 8-10°C for 1 to 12 hours depending on the characteristics of the grapes and the vintage. Followed by 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 harvest

TERROIR

The wines of the Anima Lavica line are produced from vineyards cultivated on the outcrops of volcanic rocks that arrived in the Apennines from afar: this is the grey tuff that burst from the Phlegraean volcanoes more than thirty thousand years ago, in the tremendous Campania Ignimbrite eruption. The fiery clouds ascended the valleys for a hundred kilometres, settling among the gentle hills of the Calore Valley.

There is a surprising presence in the Telesina Valley of a terroir that is completely volcanic, made up of plateaus and suspended basins, with sandy, glassy soils that crackle when you step on them, with a characteristic dark grey colour, friable and easy to work, extremely permeable, in a temperate environmental context, clearly very different from that of the coastal volcanoes of origin, characterised by the contrasts of the Mediterranean climate. The mineralogical composition of these soils gives them particular nutritional qualities in a unique interaction with the vine. The result is that the wines are an absolute surprise to the senses, a distillation of flavour and freshness. The complexity that this unique terroir provides is clearly reflected in the minerality of the wines and their elegant bouquet.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow colour with green reflections. The nose expresses hints of broom and linden complemented by citrus nuances. On the palate, the citrus scent returns and enhances a sapid and very persistent aftertaste.

FOOD PAIRINGS

Goes well with an entire meal of fish or vegetable dishes. Sublime with buffalo mozzarella from Campania and soft cheeses.