

Linea Storica

SPARKLING WINE EXTRA DRY FALANGHINA

Grape variety:

Produced with the native grape variety Falanghina with the addition of a small percentage of Moscato Bianco cultivated in the sub-Apennines area of the Sannio: the grapes are harvested by hand and scrupulously selected before undergoing maceration. Particular attention is focused on the degree of ripeness and state of the grapes (intact skins) to best retain the primary aromas, flavors and the acidity of the grape varieties.

Tasting notes:

Pale straw-yellow in color with a fine persistent perlage. On the nose, it is elegant with a subtle hint of sage and other aromatic herbs, accompanied by a pleasant perception of white fruit in particular apple and peach. On the palate, it is pleasantly acidic and sapid, with a balanced sweet note that enhances the natural aroma and softness of the sparkling wine.

Sparkling wine production technique:

The Martinotti method (Charmat method), where second fermentation (prise de mousse) is carried out at a low temperature (12-18°C) with the wine resting on the fine lees and a processing period of at least 30 days, followed by a brief maturing period in the bottle. Residual sugar, 12-16 g/l.

Serving temperature:

Serve at 8°/10°C.

Abbinamento:

Perfect for celebratory occasions. Ideal with spoon desserts, pastries and jam and fresh fruit tarts.



PRODOTTO							
CODICE	DESCRIZIONE	GRADAZIONE	CAPACITÀ	ALTEZZA (CM)	DIAMETRO (CM)	PESO (KG)	CODICE EAN
	VINO SPUMANTE EXTRA DRY FALANGHINA	12°	75 cl	31	9	1,40	8051166520125
CARTONE (VERSIONE BOTTIGLIA VERTICALE)				PALLET 80X120			
N. BOTTIGLIE	CODICE EAN	DIMENSIONE (HxLxP) CM	PESO (KG)	COMPOSIZIONE		ALTEZZA	
6		17X25X31	8,5	9 STRATI DA 11 CARTONI		165	