



Falanghina del Sannio DOC 2021

BACKGROUND

The Mastroberardino family, leaders in Italian viticulture, are largely responsible for the revival and elevation of Irpinian and Campanian winemaking post WWII. Their efforts ignited a resurgence in quality red and white wine production in all of Southern Italy. Working primarily with Campania's ancient, native varieties, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world-class varieties. Falanghina is the signature grape of the Sannio DOC. This indigenous grape is known for its fresh, mineral, perfume-y and fruit-forward flavor profile, though it can be made in many different styles, including sparkling and passito. The name probably comes from the Latin falangae, referring to poles that were traditionally used to support the vine's canopy.

TERROIR & VINTAGE NOTES

Harvested from the southeastern-facing Apice estate in Sannio DOC, on volcanic, mineral-rich, sandy-loam soils. Espalier-trained vines are Guyot pruned and sit at 350m a.s.l. Vines are planted at a density of 3,000 vines / hectare, producing an average yield of 8,500 kg/ha (7,580 lbs/acres) and 2.8 kg/vine (6 lbs/vine). Average age of the vines are 15 years.

WINEMAKING & AGING

Hand harvested the last week of September. This unaged white is fermented in stainless steel to preserve its fresh fruit flavors. Refinement in bottle for at least one month.

TASTING NOTES

Pale lemon-green. Aromas of ripe pineapple, citrus fruits, and white flowers. Notes of honeysuckle and toasted almond on the palate are lifted by lively acidity.



ORIGIN

Falanghina del Sannio DOC,
Campania, Italy

GRAPE VARIETIES

100% Falanghina

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Massimo Di Renzo



750ML

