

## STRIONE

### Falanghina Campania protected geographical indication

Strione was born from our vineyards on the hills of the Astroni Crater. It is a nectar of Falanghina grapes with a double Guyot training system and a yield of 50 quintals per hectare. The grapes macerate with the skins for about half of the alcoholic fermentation period expressing the most of the characteristics of the Phlegrean territory.

#### TECHNICAL SHEET

**Grape variety** | Falanghina 100%

**Production area** | outer slopes of the Astroni Crater. Southeast exposure, 216 m a.s.l.

**Coordinates** | 40°50'52"N 14°09'35"E

**Soil** | predominately sandy with volcanic origins

**Training system** | double Guyot

**Yield** | 50 quintals

**Harvest period** | second part of October

**Harvest** | manual

#### VINIFICATION

**Technical prefermentation** | destemming-pressing. Maceration with the skins for about half of the alcoholic fermentation period

**Fermentation** | steel and 5 hl tonneaux barrels for two weeks

**Fermentation temperature** | 12° - 16° C

**Malolactic** | partial

**Refining** | 12 to 18 months on the lees in stainless steel / wood and 6 months in the bottle

**Alcohol content** | 12%

#### ORGANOLEPTIC CHARACTERISTICS

A clear deep golden yellow color. A complex intense and persistent nose with a generous bouquet that slowly rises from the glass. Floral scents prevail followed by those of mature fruits such as apricots and yellow peaches. Pleasant citrus notes with a lightly spicy finish. Freshness, structure and persistence are noted in the mouth as well as the typical minerality and sapidity; almost tending towards salty.

