

STRIONE

Campania igp Falanghina - CRU

From the highest and best-exposed vines of Vigna Astroni, on the outer slopes of the crater of the same name, comes Strione, an intense and concentrated interpretation of Falanghina dei Campi Flegrei, produced only in the finest vintages.

The grapes come from selected parcels characterized by naturally low yields and particularly favorable exposure, within a context of volcanic soils with a pyroclastic matrix.

The vines, trained with Guyot pruning, are hand-harvested in October and vinified with destemming and gentle pressing, followed by skin maceration for a significant portion of the alcoholic fermentation, a practice that allows for greater extraction and complexity.



First vintage produced: 2006

Available bottle sizes: 75cl - 150cl

TECHNICAL DATA SHEET



AWARDS



TECHNICAL SHEET

Grape Variety | Falanghina 100%

Production Area | Outer slopes of the Astroni Crater, municipality of Naples

Exposure | South – South-East

Altitude | 216 m above sea level

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

Soil | Volcanic soils with a pyroclastic matrix, linked to the most recent Phlegraean eruptions (5,000–3,500 years ago). Stratified lithological structure, neutral to slightly acidic, with high levels of potassium, phosphoric anhydride, and calcium oxide, and low carbonate content.

Training System | Guyot

Yield per hectare | 50 quintals

Harvest Period | October

Harvest | Manual

VINIFICATION

Pre-fermentation technique | Destemming and gentle crushing. Skin maceration for approximately half of the alcoholic fermentation.

Fermentation | In stainless steel and 5 hl tonneaux for approximately two weeks.

Fermentation temperature | 12–16°C

Malolactic fermentation | Partial

Ageing | “Sur lies” in stainless steel and wood for 12–18 months, followed by a further 12–18 months of bottle ageing.

Alcohol | 13% vol.

TASTING NOTES

Bright, deep golden yellow in color, the wine presents a complex, layered, and persistent nose.

The bouquet opens gradually in the glass with floral notes of chamomile, followed by aromas of ripe fruit such as apricot and yellow peach; citrus nuances then emerge, leading to a lightly spicy finish.

On the palate, freshness, structure, and persistence stand out, supported by pronounced minerality and salinity, which define its strong territorial character and its natural potential for ageing.

CANTINE DEGLI ASTRONI SRL

Via Sartania 48 – 80126 Napoli (ITALY)

(+39) 081 5884182 - www.cantineastroni.com - info@cantineastroni.com

