

VIGNA ASTRONI

Campi Flegrei dop Falanghina - CRU

From a vineyard cultivated on the outer slopes of the Astroni crater comes Vigna Astroni, a Campi Flegrei Falanghina Cru produced from a single terraced vineyard of approximately 1.5 hectares, located in a site of extraordinary geological and environmental value. Here, on volcanic soils of pyroclastic origin linked to the most recent Phlegraean eruptions, Falanghina expresses a precise and deeply territorial character.

The grapes, hand-harvested in October, are vinified exclusively in stainless steel: after a short maceration in a soft press, only the free-run must is used. Fermentation is initiated by indigenous yeasts and subsequently supported by neutral selected yeasts.

The wine then ages on fine lees for about eight months, without refrigeration and with light filtration, in order to preserve its aromatic integrity.



First vintage produced: 2013

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 | 170–216 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 | The grapes, hand-harvested and placed in small crates, are destemmed and gently crushed. This is followed by a short maceration in a soft press, during which skins and must remain in contact for several hours.

Fermentation | Only free-run must is used, fermented in stainless steel.

Fermentation is initiated by indigenous yeasts and subsequently supported by neutral selected yeasts.

Fermentation temperature | 14–18°C

Ageing | After alcoholic fermentation, the wine is raked and aged on fine lees for at least 6–8 months in stainless steel.

Alcohol | 12.5% vol.

TASTING NOTES

Intense straw-yellow in color, the wine presents an aromatic profile where mineral notes emerge alongside an elegant toasted hint, delicate hydrocarbon nuances, sweet almond, and light vegetal notes.

On the palate, the entry is marked by pronounced salinity, followed by lively, refreshing acidity, elements that harmoniously integrate with the structure and richness of the wine.

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