

ASTRO EXTRA DRY

Campi Flegrei dop Falanghina Spumante Extra Dry

Astro Extra Dry is a Campi Flegrei DOP Falanghina Sparkling Wine made from grapes grown on the volcanic soils of the Phlegraean area, offering a softer and more enveloping interpretation of sparkling Falanghina.

The grapes, hand-harvested in September from vineyards trained with the Guyot system on sandy-loam soils, are vinified in stainless steel following a short cryomaceration, with fermentation at controlled temperature.

The second fermentation takes place using the Charmat method, which preserves aromatic freshness and varietal finesse. Ageing on fine lees for several months, followed by refermentation in autoclave for approximately four to six months, contributes to developing complexity and roundness, while maintaining tension and a clear territorial identity.

First vintage produced: 2005

Available bottle sizes: 75cl - 150cl

TECHNICAL DATA SHEET



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Grape Variety | Falanghina 100%

Production Area | Campi Flegrei

Soil | Sandy-loam

Training system | Guyot

Yield per hectare | 80 quintals

Harvest period | September

Harvest | Manual

VINIFICATION

Pre-fermentation technique | Cryomaceration

Fermentation | In stainless steel for approximately two weeks

Fermentation temperature | 14–18°C

Ageing | “Sur lies” in stainless steel for several months

Refermentation | Charmat method for 4–6 months

Alcohol | 12% vol.

TASTING NOTES

Straw-yellow in color with greenish highlights, it shows a fine, fairly persistent perlage.

On the nose, it reveals a complex, elegant, and intense profile, with aromas of white flowers, fresh fruit, and pleasant mineral notes.

On the palate, it is off-dry, soft and enveloping, with good structure and well-integrated freshness. The finish is harmonious and balanced, confirming an elegant style with immediate drinkability.

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