

COLLE IMPERATRICE

Campi Flegrei dop - Falanghina

The history of Falanghina has its roots in the Campi Flegrei.

According to tradition, the vine was brought to Italy through the port of Cuma, an ancient Greek colony founded in 700 BC at the foot of this volcanic territory.

The Greeks cultivated the vine by allowing it to grow along the ground, but the local climatic conditions made this system unsuitable, favoring the development of mold. It was therefore that the first winegrowers began to raise the vines off the ground, training them on wooden stakes known as phalangae. From this practice originated the Vinum Album Phalanginum, considered the ancestor of modern Falanghina.

Colle Imperatrice is born from this historical and cultural heritage, translating it into a contemporary and territorial interpretation of Falanghina dei Campi Flegrei, a direct expression of the soils and climate of the Astroni area.

First vintage produced: 2007

Available bottle sizes: 75cl

TECHNICAL DATA SHEET



AWARDS



TECHNICAL SHEET

Grape Variety | Falanghina 100%

Production Area | Astroni, municipality of Naples, 200 m above sea level

Soil | Sandy-loam, silty-loam

Training system | Guyot

Yield per hectare | 70 quintals

Harvest period | Late September – early October

Harvest | Manual

VINIFICATION

Pre-fermentation technique | Cryomaceration

Fermentation | In stainless steel for approximately two weeks

Fermentation temperature | 14–18°C

Ageing | On fine lees in stainless steel for approximately 4 months, followed by bottle ageing

Alcohol | 12–12.5% vol.

TASTING NOTES

Clear and consistent, straw-yellow in color with golden highlights and slight greenish reflections.

On the nose it is intense, refined, and harmonious, with floral aromas accompanied by fresh fruit notes.

On the palate it is dry, with a lively and refreshing acid-saline progression, supported by good persistence that enhances both drinkability and its strong territorial character.

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