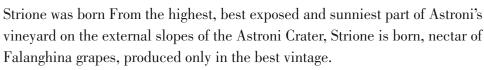


Strione

Campania IGP Falanghina - CRU



The vines are Guyot trained with a very low yield. The grapes macerated with the skins for about half of the alcoholic fermentation, are the best expression of the characteristics of the Flegrean territory.

Grape variety: Falanghina 100%

Production area: outer slopes of the Astroni Crater.

Exposure: southeast exposure, 216 m a.s.l

Soil: the soils have a volcanic origin and a pyroclastic form, certainly linked to the Phlegrean eruptions between 3500-5000 years ago, and are defined by a layered subacid or neutral reaction lithological structure, with a major quantity of potassium, phosphorus, calcium oxide, and also reduced carbonates.

Training system: Guyot Yield: 50 quintals/ha

Harvest period: October, Manual

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 12-18

months in the bottle. Alcohol content: 13%

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 salinity.



Formati Disponibili 0.75l - 1,5l