

Strione

Campania IGP Falanghina - CRU



Strione was born From the highest, best exposed and sunniest part of Astroni's vineyard on the external slopes of the Astroni Crater, Strione is born, nectar of Falanghina grapes, produced only in the best vintage.

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