

Vigna Astroni

Campi Flegrei DOP Falanghina - CRU



Vigna Astroni, the cru of Falanghina of Campi Flegrei, was born from our vineyard, which grows on the outer slopes of the Astroni Crater. The grapes come from a single terraced vineyard of 1.5 hectares, which is currently under conversion to organic.

The wine is bottled after 8 months of aging in stainless steel tanks without refrigeration and gentle filtration. The wine may contain some sediments on the bottom of the bottle.

Grape variety: Falanghina 100%

Production area: Outer slopes of the Astroni Crater.

Exposure: east to southeast, 170-216 m a.s.l.

Soil: 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: October, Manual

Technical prefermentation: the grapes are harvested by hand and delivered to the winery in small crates. They are destemmed, slightly crushed, and left in pneumatic soft presses where the skins and juice macerate for a few hours.

Fermentation: only the free run must is used and fermented in stainless steel. The first part of the fermentation process is triggered by the work of indigenous yeasts, but later inoculated yeasts natural.

Fermentation temperature: 14° - 18° C

Refining: after alcoholic fermentation, the wine is racked and refined on the lees for at least 6-8 months.

Alcohol content: 12,5%

ORGANOLEPTIC CHARACTERISTICS

A deep straw yellow color. Mineral notes combine with elegant toasted sweet almond and light herbaceous scents. Sapidity is the first impact noted during tasting which is then followed by a lively acidity. These components interact well with the smoothness of the wine.

Formati Disponibili

0.75l - 1,5l