



Astro extra dry

Campi Flegrei DOP Falanghina spumante

Made from Falanghina grapes grown in the volcanic soils of the Phlegrean Fields. Astro is vinified by the Charmat method and refined on the lees for at least four/ six months.

Grape variety: Falanghina 100%

Production area: Campi Flegrei.

Soil: predominately sandy.

Training system: Guyot.

Yield: 80 quintals/ha

Harvest: September, manual.

Technical prefermentation: cryomaceration.

Fermentation: 2 weeks in stainless steel.

Fermentation temperature: 14° - 18° C

Refermentation: Charmat method for 4/6 months.

Refining: On the lees in stainless steel for some months.

Alcohol content: 12%

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color with greenish hues. Numerous, persistent perlage of fine grain. The nose is complex, elegant and intense. It shows hints of white flowers, fresh fruit and pleasant mineral notes. The taste is sweet and quite warm. Good persistence, structure and acidity. Fine, smooth and balanced.



Formati Disponibili
0.75l