

Colle Imperatrice

Campi Flegrei DOP Falanghina



It has been said that this variety entered in Italy from the port of Cuma, an ancient colony founded in 700 BC at the foot of the Phlegrean Fields. The Greeks cultivated their vines by leaving them to crawl on the ground. In Italy, however, this type of training system produced moldy grapes. So the settlers were forced to look for an alternative method. This was how the first winemakers understood that by lifting the vines off the ground and attaching them to wooden poles, in Latin phalangae, they avoided the onset of botrytis. From these support systems Vinum Album Phalanganum was born, the ancestor of our Falanghina.

Grape variety: Falanghina 100%

Production area: Astroni, 200 m a.s.l.

Soil: loam - sandy, loam - loamy.

Training system: Guyot

Yield: 70 quintals/ha

Harvest: end of September, first part of October, manual.

Technical prefermentation: cryomaceration.

Fermentation: 2 weeks in stainless steel.

Fermentation temperature: 14° - 18° C

Refining: “sur lies” in steel for 4 months and bottle.

Alcohol content: 12% - 12,5%

ORGANOLEPTIC CHARACTERISTICS

A clear and consistent wine, a straw yellow color with golden hues and hints of green. The nose is intense, fine and complex and presents with floral and fruity notes. It is Dry warm and smooth on the palate. A good freshness and sapidity. A balanced, full-bodied wine with good persistence and intensity.