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**AZIENDA
AGRICOLA
SAN
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CONSIGLIO DI VOLPE

FALANGHINA BIO GALLUCCIO BIANCO

DENOMINAZIONE DI ORIGINE PROTETTA

<i>Grape variety:</i>	Falanghina 100%
<i>Appellation:</i>	Galluccio Bianco Dop
<i>Vineyard of origin:</i>	Coraggio Vineyard
<i>Cultivation:</i>	Organic
<i>Training system:</i>	Guyot
<i>Yeald/ha:</i>	70 Yeald/ha
<i>Yeald Grape/Wine:</i>	60%
<i>Height:</i>	300 metres asl
<i>Plant density:</i>	5000 plants/ha
<i>Harvest period:</i>	Third decade of September
<i>Vinification notes:</i>	The grapes are selected and destemmed, with subsequent delicate crushing, without cryomaceration process. A delicate pressing and fermentation follow in large diameter stainless steel tanks at a controlled temperature.
<i>Ageing period:</i>	6 months in steel
<i>Bottling:</i>	6 months later the harvest
<i>Tasting notes:</i>	Bright golden in colour. Fruity fragrance comes quickly to the nose. It offers smells of tropical fruit, such as, pineapple, banana, melon, but also, of citrus fruit, such as, orange. Immediately fresh and pleasant, on the palate, mineral notes slowly reveal its volcanic origin and the typical acidity of the native grape. Perfectly balanced in smoothness and acidity.
<i>Alcohol:</i>	13% - 13,5%
<i>Suggested glass:</i>	Renano
<i>Service temperature:</i>	10° - 11°C
<i>Food pairing:</i>	Ideal with seafood appetizer, risotto, shellfish, baked and grilled fish dishes; but also, ideal with fresh and delicate cheese, such as buffalo mozzarella. It can be combined with side dishes, made with fried, grilled and buttered vegetables