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**AZIENDA  
AGRICOLA  
SAN  
TEODORO**



**VINI  
VULCANICI  
DI ROCCAMONFINA**



# MATER

## BIANCO

INDICAZIONE GEOGRAFICA PROTETTA ROCCAMONFINA

<i>Grape variety:</i>	Falanghina 100%
<i>Appellation:</i>	IGP Roccamonfina
<i>Vineyard of origin:</i>	Mater Vineyard
<i>Cultivation:</i>	Conservation Agriculture
<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>	5400 plants/ha
<i>Harvest period:</i>	Second and third decade of September
<i>Vinification notes:</i>	Vinification off skins. The grapes are carefully selected and destemmed, with a subsequent extremely delicate crushing, at low temperature of 5°- 8°C. Pressing and fermentation take place in large diameter stainless steel tanks at a controlled temperature (15 - 18°C).
<i>Ageing period:</i>	Steel
<i>Bottling:</i>	January- February
<i>Tasting notes:</i>	Wine with a straw yellow color and golden reflections; intense and persistent pineapple, unripe apple and light citrus notes. The mouthfeel is fresh, delicate, with the right flavor and good acidity. Medium lenght and balanced.
<i>Alcohol:</i>	12,5% - 13%
<i>Suggested glass:</i>	Tulip
<i>Service temperature:</i>	8° - 10°C
<i>Food pairing:</i>	It can be good combined with seafood appetizers, risottos, shellfis, baked and grilled fish.