



RES CAPUAEE

FALANGHINA *From grapes slightly dried*

INDICAZIONE GEOGRAFICA PROTETTA ROCCAMONFINA

<i>Grape variety:</i>	Falanghina 100%
<i>Appellation:</i>	IGP Roccamonfina
<i>Vineyard of origin:</i>	Colle S. Antonio
<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>	4000 plants/ha
<i>Harvest period:</i>	Second- Third decade of October
<i>Vinification notes:</i>	The grapes are carefully selected and destemmed, with subsequent 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>	March-April
<i>Tasting notes:</i>	A very fragrant wine, with intense and complex aromas: dried apricot, a hint of passion fruit and a honeyed scent due to the slight overripening.
<i>Alcohol:</i>	12,5% - 13,5 %
<i>Suggested glass:</i>	Renano
<i>Service temperature:</i>	8° - 10°C
<i>Food pairing:</i>	Perfect combination with complex seafood dishes and especially oysters and shellfish; pie béchamel sauce, white meats, potato gateau, fried food at Italian style.