



# VANTANARA

## FALANGHINA BIO

INDICAZIONE GEOGRAFICA PROTETTA ROCCAMONFINA

<i>Grape variety:</i>	Falanghina 100%
<i>Appellation:</i>	IGP Roccamonfina
<i>Vineyard of origin:</i>	Vantanara vineyard
<i>Cultivation:</i>	Organic
<i>Training system:</i>	Guyot
<i>Yeald/ha:</i>	60 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>	Second decade of September - First days of October
<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>	In bottles for 3 months
<i>Bottling:</i>	6 months later the harvest
<i>Tasting notes:</i>	Pale yellow in colour, with light golden hints. Fresh and fruity at the nose, with notes of ripen green and citrus fruit. The taste is immediately pleasant. Its mineral origin is expressed in the pronounced sapidity, which combined with an important acidity, make it long and extremely elegant.
<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; but also, with fresh and delicate cheese.

