

SERRO CIELO

From the most suited vineyards, we have selected the best Falanghina grapes to create Serrocielo of the exclusive "Selezioni" line for the best restaurants and wine bars. The new elegant bottle – inspired by Massimo Vignelli's great talent – features delicate grooves complemented by a label with the colour of serenity: light blue, like the sky on a cloudless day.

Denomination

Falanghina del Sannio DOC

Grape

Falanghina

Alcoholic fermentation

In stainless steel tanks at 16/18 °C.

Maturation

About 5-6 months in stainless steel constantly on its lees; repeated batonnage to circulate the suspended dregs.

Organoleptic examination

The color is straw yellow containing brilliant green reflections. There are sharp sensations of delicate white flowers and fruit. On the palate, there is freshness and softness.

Food pairings

Recommended to accompany the classic seafood cuisine: sautéed vongole (tiny clams), shrimp salad, stuffed mussels, spaghetti with crustaceans



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