

## FALANGHINA

*In Sannio, at the end of the Roman era, the method of vine cultivation was Falangs ("poles"); this is where the name Falanghina originated.*

### Denomination

Falanghina del Sannio DOC

### Grape

Falanghina

### Alcoholic fermentation

In stainless steel tanks at 16/18 °C.

### Maturation

About 5 months in stainless steel tanks in contact with its lees.

### Organoleptic examination

The color is straw yellow that contains brilliant green reflections. The perfume is intense and persistent with sensations of delicate white flowers and fruit. The taste offers freshness and balance, with a clean finish.

### Food pairings

Ideal as an aperitif, it can also accompany various types of appetizers, plates of simple fish and vegetables as well as fresh cheeses.



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