



FALANGHINA BENEVENTANO

Campania, Italy

Lapilli



Method & Production

Falanghina is an ancient grape, cultivated in Campo Flegrei, in the province of Naples and in the area of Mount Taburno near Benevento. The name derives from the word *falanga* which describes the local, traditional pole used for supporting the vines. The vineyards are south-east facing at between 250 and 300 metres above sea level and the vines are around 10 years old. The grapes are hand-harvested in the second half of September. Following a soft pressing, fermentation occurs at a controlled temperature for 15-20 days using selected yeasts, in stainless steel. The resulting wine stays on the lees for one month, with three months overall maturation before filtration and bottling.

Tasting Notes

This straw yellow Falanghina is an excellent summer wine; dry, fruity and very refreshing with notes of tangy citrus but also sweeter tropical hints of pineapple and white peach. The good acidity keeps the wine balanced and refreshes the palate.

Food Matching

This wine is ideal as an aperitif and also matches particularly well with seafood and shellfish. With main dishes, it is a lovely accompaniment to white meats, vegetabales and fresh cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
LP0123	Falanghina Beneventano	Falanghina	2023	13.0%	Cork	6x0.75lt	No	No	Yes	No