



## 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
<b>White Wine</b>										
LP0123	Falanghina Beneventano	Falanghina	2023	13.0%	Cork	6x0.75lt	No	No	Yes	No