



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 15 years old. The grapes are harvested in the second half of September and the beginning of October and after fermentation, they spend 3 months on the lees in stainless steel tanks, before further refining in bottle.

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, vegetables and fresh cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
LP0120	Falanghina Beneventano	Falanghina	2020	13.0%	Cork	6X0.75lt	No	No	No