



# PERSANO

## *Falanghina del Sannio*

DOC  
2022



### GRAPE VARIETIES

Falanghina 100%

### PRODUCTION AREA

Sannio Beneventano, Campania

### VINEYARD SURFACE AREA

2 Ha

### VINEYARD ALTITUDE

120-300 metres above sea level

### SOIL TYPE

Volcanic origin

### VINE MANAGEMENT

Guyot

### PLANTING DENSITY

4000 plants per Ha

### HARVEST PERIOD

End of September - early October

### MATURATION

Stainless steel tanks

### AGEING

In bottle minimum 2 months

### TOTAL ALCOHOL CONTENT

13 %

### TOTAL ACIDITY

6 GR/LT

### PH

3.45



## BOSCHETTO CAMPACCI

TOSCANA

### TASTING NOTES

Its appearance is a brilliant yellow colour with greenish highlights. The nose perceives lemon, bergamot and mandarin peel, pear, cedar sensations and floral notes of acacia, magnolia, mimosa and broom. The palate is soft and full, supported by a vivid freshness and a citrusy, acidic streak.

### THE VINEYARD

The grapes come from vineyards cultivated on volcanic rock outcrops consisting of grey tuff erupted by the Phlegraean volcanoes over thirty thousand years ago. The mineralogical complex of these soils gives them particular nutritional qualities, resulting in unique, sapid and fresh wines.

### HARVESTING AND WINIFICATION

Harvesting is done manually. The grapes undergo cryomaceration in the absence of oxygen at a temperature of 8-10 °C, followed by soft pressing. Alcoholic fermentation takes place in stainless steel tanks at 12-15 °C for approximately 2 days, thus enhancing the aromatic characteristics of the wine. Malolactic fermentation does not take place. Maturation in bottle for a minimum of 2 months.