

PREVIEW

This wine is produced with grapes from the Falanghina vineyard in "Le Mattine" district in Tenuta Fonzone (Paternopoli). The area is located on sandy - clayey soils at 380 m a.s.l., near the Ifalco stream. Vinified at controlled temperature in stainless steel tanks, the wine is obtained by soft pressing and cold skin maceration for few hours. Among the distinctive olfactory characteristics of the grape, hints of custard, exotic fruit and aromatic herbs stand out; on the palate, finally, it is pleasantly fresh and structured.





Le Mattine

IRPINIA FALANGHINA DOC

DATA SHEET

Denomination: Irpinia Falanghina DOC
Composition: 100% Falanghina
Grapes origin: Paternopoli (AV)
Soil: sandy clayey
Altitude: 380 m a.s.l.
Exposure: north-east
Planting year: 2011
Planting density: 4500 plants per hectare
Training system: espalier
Pruning: guyot
Yield: 70 quintals per hectare
Harvest period: second ten days of October

WINEMAKING AND AGING

The bunches are hand-picked and carefully transported to the cellar in small crates, then selected and, after long and short-term macerations in amphora and steel, softly pressed. Fermentation is carried out at temperatures between 14 and 16 degrees and lasts for about a month. At the end of fermentation, the masses are assembled and aged in steel for eight months at temperatures below zero, on fine yeasts.

ORGANOLEPTIC CHARACTERISTICS

The color is intense straw yellow with green reflections. Elegant hints of fruit clearly stand out on the nose, recalling ripe yellow apple, white peach pulp, broom flowers and a slight citrus accent; there are also delicate subtle notes of brioche bread. On the palate is pleasantly fresh and structured. It is characterized by its roundness, balance and flavor reminiscent of dry pastries.

PAIRINGS

White meat sauce, aged cheeses.
Service Temperature: 10° - 12° C