

LE MATTINE - IRPINIA FALANGHINA DOC

PREVIEW

Falanghina holds a prominent position within Fonzone's production, standing alongside the most renowned native grape varieties of Irpinia. Its vibrant acidity, balanced alcohol content and natural structure give this variety a distinctive and refined character.

Le Mattine is produced from Falanghina grapes grown in the "Mattine" vineyard within the Fonzone estate in Paternopoli, located at 380 meters above sea level on sandy-clay soils. These soils contribute to the wine's remarkable aromatic elegance, while the late harvest allows the grapes to achieve greater concentration, resulting in a wine of notable structure and depth.

The nearby Ifalco stream helps moderate the surrounding microclimate, creating optimal conditions for vine growth.

To fully enhance the potential of Falanghina, the harvest is divided into four distinct phases.



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DATA SHEET

Denomination: Irpinia Falanghina DOC
Grape composition: falanghina 100%
Vineyard location: Paternopoli (AV)
Soil: clay and sandy-clay
Altitude: 380–430 m a.s.l.
Exposure: predominantly north-facing
Year of planting: 2005
Planting density: 3,300 vines per hectare
Training system: vertical trellis
Pruning system: Guyot
Yield: 60 quintals per hectare
Harvest period: early to late October

WINEMAKING AND AGING

Le Mattine originates from four distinct harvest moments.

The first batch undergoes grape cooling, followed by gentle destemming and fermentation in stainless steel.

The second batch is subjected to 12 hours of cold maceration in stainless steel before soft pressing and fermentation in the same vessel.

The third batch undergoes a three-day maceration in stainless steel to extract greater aromatic depth and structure.

The fourth and latest-harvested batch is macerated and aged in terracotta amphorae for six to eight months.

All four batches evolve separately for approximately 12 months before being blended. The wine then rests in stainless steel for an additional 6 months prior to bottling.

Bottle aging lasts 18 months.

Total aging: 36 months

ORGANOLEPTIC CHARACTERISTICS

Deep straw yellow in colour.

On the nose, it reveals notes of citrus peel and broom blossom, enriched by hints of pastry and a delicate smoky nuance.

On the palate, it shows pronounced salinity balanced by ripe fruit and vibrant acidity. The finish is long and persistent, with subtle citrus and lightly almond-like notes.

PAIRINGS

It pairs beautifully with seafood and land-based dishes alike. Ideal with Neapolitan-style salt cod, white meat ragù, grilled seafood and shellfish.

Excellent also with medium-aged cheeses and traditional Campanian dishes such as pasta with legumes or vegetable-based preparations.

Serving temperature: 10–12°C

Recommended glass: medium-to-large white wine glass with a slightly tapered rim, allowing proper oxygenation and enhancing aromatic complexity.