

FONZONE
Paternopoli

Irpinia Falanghina DOC

Overview

This wine is made with grapes coming from Falanghina vineyard of Tenuta Fonzone in Paternopoli located on sandy – clay soils at 380 m above sea level, near the creek Ifalco.

Fermented in temperature-controlled stainless steel tanks, where it matures for five months, Irpinia Falanghina DOC Fonzone naturally

expresses all the olfactory characteristics of the variety, in particular scents of exotic fruits and herbs; on the palate, finally, it is pleasantly cool and structured.

Technical data

Name: Irpinia Falanghina Doc

Composition: 100% Falanghina

Grapes Origin: Fonzone Estate, Paternopoli (Av)

Soil: sandy-clay

Altitude: 380 m asl

Exposure: north-east

Year of plantation: 2011

Planting density: 4500 stumps per hectare

Vine training system: espalier

Pruning: guyot

Yield: 70 quintals per hectare

Harvest: middle of October



Vinification: the grapes are hand-picked and carefully transported to the winery in small perforated boxes, then they are selected and softly pressed. The fermentation is carried out at low temperature and lasts for about a month. The wine is aged in stainless steel for five months, with periodical bâtonnage.

Characteristics: the color is pale yellow crystalline, with greenish reflections. The nose stand out clearly elegant fruit aromas, recalling green apple and white melon, with a slight accent of citrus; delicate mentholated and talc notes. The palate is dry and shows a typical freshness, which is accompanied by a good body.

Pairings: shellfish, seafood, fish tartare.

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