



## FALANGHINA DEL SANNIO DOP TABURNO

|                                  |                                                                          |
|----------------------------------|--------------------------------------------------------------------------|
| <b>APPELLATION</b>               | Falanghina del Sannio DOP Taburno                                        |
| <b>VINTAGE</b>                   | 2018                                                                     |
| <b>VINE</b>                      | 100% Falanghina grapes                                                   |
| <b>PRODUCTION AREA</b>           | Hills of Taburno                                                         |
| <b>VINEYARDS ALTITUDE</b>        | 450 m asl                                                                |
| <b>BREEDING SYSTEM</b>           | Guyot                                                                    |
| <b>SOIL TYPE</b>                 | Clay                                                                     |
| <b>VINEYARD EXPOSURE</b>         | Southwest                                                                |
| <b>STRAW DENSITY PER HECTARE</b> | 5000                                                                     |
| <b>YELD PER HECTARE</b>          | 120 q/l                                                                  |
| <b>AVERAGE AGE OF THE VINES</b>  | 20 years                                                                 |
| <b>HERVEST PERIOD</b>            | Late September                                                           |
| <b>VINIFICATION</b>              | Fermentation in steel containers at controlled temperature for 15 days   |
| <b>FERMENTATION</b>              | Steel containers                                                         |
| <b>ALCOHOL CONTENT</b>           | 13,00% vol                                                               |
| <b>PACKAGING</b>                 | Truncated conical bottle cl 075, corrugated cardboard, cork stopper      |
| <b>PROFILE</b>                   | Dry and decisive but well balanced flavor, with hints of tropical fruit. |
| <b>SERVING TEMPERATURE</b>       | 8-10 °C                                                                  |
| <b>SUGGESTED PAIRINGS</b>        | First courses of fish, legumes, white meats                              |
| <b>STORAGE</b>                   | Dry room with controlled temperature                                     |
| <b>TASTING GLASS</b>             | Tulip glass                                                              |

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