



ELENA CATALANO

VITICOLTORI DAL

18  
25

## TABURNO FALANGHINA

*Denominazione di Origine Controllata*

**Grapes used:** Falanghina 100%.

**Cultivation and ripening:** vineyards destined for the production of Falanghina DOC Sannio are subject to green harvesting when the ripeness ranges from 20% to 30% depending on the characteristics of the vintage.

**Vinification:** grapes harvested between the end of September and early October are subjected to soft pressing with inert gas protection to avoid uncontrolled oxidation. The debourbage technique follows the pressing. This occurs in stainless steel tanks. Alcoholic fermentation takes place at low temperatures of between 15° and 18°C and lasts between two and three weeks.

**Ageing:** this is done entirely in stainless steel tanks, with regular batonnages throughout the process to manage the lees which would otherwise remain settled on the bottom of the tank. Preparations for bottling take place at the end of winter following the grape harvest. After three to four weeks of ageing in the bottle, the wine begins to fully express the fresh and fruity characteristics of the young white wine.

**Longevity:** the wine expresses all its youthfulness and aromatic freshness within the year following the grape harvest, during which it manifests the characteristics typical of the Falanghina of Beneventano. Despite this, Falanghina's wine acquires its own complexity and tertiary aromas that make the product very interesting and enjoyable even after two years.

**Organoleptic characteristics:** coloured yellow-green to straw-like yellow as ages in the bottle. A wine with hints of exotic fruit, almond and floral scents produced in the bottle ageing process. Excellent tasting freshness is provided by a good level of acidity, good texture, and persistent finish with remarkable aromatic return.

**Gourmet combinations:** the Falanghina DOC Sannio is a product that blends perfectly with first and second courses of the light and simple cuisine of the Campania region in particular. It also goes well with young cheeses and salami. Also suitable for fish dishes, in particular crustaceans, shellfish and sea crudités.

