



“EUFORIA” FALANGHINA DEL SANNIO DOP SPARKLING EXTRA DRY

NAME	EUFORIA
APPELLATION	Falanghina del Sannio DOP
VINE	100 % Falanghina
PRODUCTION AREA	Hills of Taburno
VINEYARDS ALTITUDE	450 m asl
BREEDING SYSTEM	Guyot
SOIL TYPE	Clay
VINEYARD EXPOSURE	Southwest
STRAW DENSITY PER HECTARE	5000
YELD PER HECTARE	120 q/l
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	First ten days of September
VINIFICATION	Processing with the charmat method.
ALCOHOL CONTENT	12,50% vol
PACKAGING	Bell bottle
PROFILE	Fine and persistent foam, fruity and fragrant smell, fresh and harmonious flavor
SERVING TEMPERATURE	10-12° C
SUGGESTED PAIRINGS	Mixed fried, cod fritters.
STORAGE	Dry room with controlled temperature
TASTING GLASS	Flute

CANTINE IANNELLA®
1920

Cantine Iannella Antonio - Via Tora - 82030 Torrecuso (BN)
tel +39 0824 872 392 fax +39 0824 889 833
www.cantineiannella.it - info@cantineiannella.it