



## FALANGHINA BENEVENTANO IGP SPARKLING

<b>APPELLATION</b>	Beneventano IGP
<b>VINE</b>	100% Falanghina
<b>PRODUCTION AREA</b>	Hills of Benevento
<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 temperature
<b>ALCOHOL CONTENT</b>	12.50% vol
<b>PACKAGING</b>	Bordeaux bottle standard cl 075, corrugated cardboard, cork stopper
<b>PROFILE</b>	On the palate it is pimp and witty, on the nose hints of exotic fruit develop.
<b>SERVING TEMPERATURE</b>	8-10 °C
<b>SUGGESTED PAIRINGS</b>	Fish appetizers, bruschetta and mixed fried food.
<b>STORAGE</b>	Dry room with controlled temperature
<b>TASTING GLASS</b>	Tulip glass

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