



FALANGHINA BENEVENTANO IGP

APPELLATION	Beneventano IGP
VINE	100% Falanghina
PRODUCTION AREA	Hills of Benevento
VINEYARDS ALTITUDE	450 m asl
BREEDING SYSTEM	Guyot
SOIL TYPE	Clay
VINEYARD EXPOSURE	Southwest
STRAW DENSITY PER HECTARE	5000
YIELD PER HECTARE	120 quintals / ha
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	Late September
VINIFICATION	Fermentation in steel containers
ALCOHOL CONTENT	12.50% vol
PACKAGING	Standard Bordeaux bottle (0,75L), corrugated cardboard, cork stopper
PROFILE	Lively, savory, fresco, the nose highlights hints of exotic fruit.
SERVING TEMPERATURE	8-10 °C
SUGGESTED PAIRINGS	Fish appetizers
STORAGE	Dry room with controlled temperature
TASTING GLASS	Tulip glass

CANTINE IANNELLA®
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