

Great Wines from Campania



FALANGHINA DEL SANNIO



COLOR

Straw yellow with greenish reflections.



BOUQUET

Fresh and fruity with strong and persistent notes of citrus, tropical fruits, peach, banana and white flowers.



TASTE

Very fresh and persistent with a pleasant and fruity final impression.



FOOD PAIRINGS

Appetizers
Shellfish, finger food.

First courses
Pasta and risottos with shellfish and seafood.

Second courses
Cuttlefish, clams and shellfish dishes.



AGING POTENTIAL

10 years and more.



SERVING TEMPERATURE

12 - 14 °C

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Falanghina is a very popular wine, for its freshness and generosity in perfumes. The name probably comes from “falange”, the pole used to keep the very vigorous branches, But there are no historical sources. The name appeared for the first time in the agriculture treaties in the mid-nineteenth century.

APPELLATION

Falanghina del Sannio DOC

VARIETY

Falanghina del Sannio 100%

VINEYARD AND SOIL

The estate of Apice is sited mainly on mid-mixture, loose and well drained soils on a South-East exposure and on average at 350 m a.s.l. The training system is the espalier with guyot pruning with a density of plantation of 3.000 vines/hectare on average and an yeald of about 8,500 kg/ha (7,580 lbs/acres) and 2.8 kg/vine (6 lbs/vine).

AGE OF VINEYARD

On average 15 years old.

HARVEST PERIOD AND TYPOLOGY

End of September, manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks at controlled temperature. Refines for at least one month in the bottle.



The estate of FALANGHINA DEL SANNIO

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Apice estate is very large, located in the province of Benevento, is dedicated to the production of Falanghina del Sannio DOC. The particular conditions of altitude and exposure along with the nature of the soil guarantee outstanding results for Falanghina. The matrix of the soil is sandy loam, alkaline, rich in potassium, magnesium and calcium, with influences on the aroma of the grapes. The ripening of the grapes on this site is very slow and takes advantage of higher thermal excursions compared to the average ranges of the Sannio area.



Apice

Extension of the estate: 40 hectares

Soil: medium texture, rich in minerals

Varieties cultivated: primarily Falanghina

Plant density (plants / ha): 4,500

Exposure: various slopes, mainly North-West

Altitude: from 300 to 600 m a.s.l

