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Campi Flegrei Falanghina

DENOMINAZIONE DI ORIGINE PROTETTATA

CLASSIFICATION: *Campi Flegrei D.O.P. Falanghina*

GRAPES: *Campi Flegrei D.O.P. Falanghina 100%*

TYPE OF SOIL: *Volcanic.*

ORIGIN OF THE GRAPES: *Selection of Vineyards Denomination of Protected Origin positioned, from east to west of Campi Flegrei.*

TRAINING SYSTEM: *Espalier (puteolana's support).*

HARVEST TIME: *Last week of September.*

PRODUCTION FOR HECTARE: *80-100 tons.*

METHOD OF HARVEST: *Manual in boxes of no more than 20 kg.*

ALCOHOL: *12 %.*

WINE-MAKING: *Soft pressing of the grapes at a controlled temperature; storage in stainless steel tanks at a controlled temperature and in the absence of air.*

AGING: *At least 3 months in bottle.*

NOTES: *Provenance zones Cigliano in the municipality of Pozzuoli, Cuma in the municipality of Bacoli, Monte di Procida. A wine with a enviable story, takes its name from the system told the puteolana, still used today which expected the support poles for the vines, in Latin "phalanges" from which derives Falanghina. The Flegrean vine belongs to "Hellenic aristocracy" and cultivated to ungrafted. Pale yellow color, the nose you feel aromas of pineapple, peach, apricot, broom and magnolia. The palate it is soft, broad, balanced, amplifying its olfactory sentation.*

