



Welcome to Puglia.

IMPRINT FALANGHINA

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



Grapes: 100% Falanghina.

Vineyards Site: between San Severo and San Paolo di Civitate, vines approximately 20 years old.

Vinification: Fermentation takes place at a low temperature, approximately 7°C, for 10 weeks, to preserve all the fresh fruit aromas. The wine ages for 3 months in stainless steel tanks and at least 3 months in bottle.

Winemaker's Notes: Aromas of apple, Williams pears, candied ginger, and freesia flowers. This wine has a wonderful body and a very persistent finish.

Food pairings: Perfect on charcuterie and cheese platters, classic bruschetta, and splendid with shellfish risotto.

Serving temperature: 10°C

Alcohol: 12%

Mark Celenzio