



Mustilli



falanghina del sannio doc

In 1979, the first Falanghina in the world to be produced in purity, here in its classic version

Denomination: Falanghina del Sannio doc

Grape variety: Falanghina 100%

First year of production: 1979

Production area: municipality of Sant'Agata dei Goti, Benevento

Exposure: south – south/west

Altitude: 250 mt./820 ft. above sea level

Soil: calcareous, volcanic and clayey

Training system: guyot

Vine spacing: 3,300 plants/hectare

Production per hectare: 70 quintals/hectare

Vinification and aging: fermentation in temperature-controlled stainless steel tanks at 15°C for about two weeks.

Aged in steel on fine lees for 3 months, with periodic bâtonnage, and then in bottle for 2 months

TASTING NOTES

Color: pale yellow with vivid green reflections

Aroma: intense and elegant with scent of red-skinned fruit such as annurca apples, tropical fruit with floral notes of acacia and star anise

Flavor: dry and clean. All perfectly integrated and harmonious, it finishes with an energetic salinity that makes it extremely drinkable

Suggested serving temperature: 10 - 12°C/50-54°F

Recommended food pairings: goes well with seafood appetizers such as shellfish and raw fish carpaccio. Delightful with chicken-based main courses or bacon-wrapped asparagus

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