



Mustilli

vigna segreta falanghina del sannio sant'agata dei goti doc



Born from careful mass selection of our historic vines, Vigna Segreta is a Falanghina destined for long-term aging

Denomination: Falanghina del Sannio doc subzone Sant'Agata dei Goti

Grape variety: Falanghina 100%

First year of production: 2002

Production area: locality of Santacroce, municipality of Sant'Agata de' Goti, Benevento

Exposure: south/east

Altitude: 300 mt./985 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 is preceded by brief, cold maceration on the skins. Aged in stainless steel on fine lees for approximately ten months and in bottle for a further twelve

TASTING NOTES

Color: golden yellow, slightly effervescent and crystalline

Aroma: fine, elegant and complex. Enveloping notes of exotic fruit, lime, pineapple, aromatic herbs and peppermint. Floral scent of broom and hawthorn is enriched by elegant notes of honey, saffron with mineral nuances

Flavor: Soft and velvety on the palate with a great freshness that gives balance and equilibrium. Very long finish with pleasant salinity, brackish and long-lasting notes of lime

Suggested serving temperature: 12°C/54° F

Recommended food pairings: risottos, white and savory pasta dishes, spaghetti alla Nerano, spaghetti with clams, classic seafood dishes, and shellfish prepared strictly without tomato sauce.

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