

SANJS

Grape variety:	Falaghina del Sannio
Year of production:	2019
Alcohol content:	13 % vol.
Designation:	PGI (<i>protected geographical indication</i>)
Production place:	Benevento area
Growth system:	spurred cordon
Vines spacing:	240 x 140
Plant density:	3000 plants per ha.
Vineyards exposition:	Nord – South
Altitude:	350 m. above sea level
Grapes production:	100 q. per ha.
Harvest:	hand-picked grapes during the first week of October
Winemaking process:	soft pressing and subsequent fermentation, at a controlled temperature, in stainless steel tanks, it follows its ageing in stainless steel, its clarification and refinement is performed in bottles
Colour:	straw yellow
Bouquet:	fruity peach and green apple
Flavour:	fresh on the palate is appreciated for the excellent acidity
Acidity:	5.70 gr. per lt.
Ageing capacity:	to be drunk immediately
Gastronomic combinations:	as a starter, appetisers and fish dishes