

DONNACHIARA

FALANGHINA

Beneventano IGT - IGP



100% Falanghina

Soil: Chalky

Training System: Guyot

Harvest: First half of October

Grapes are cooled to 50F for 4-6 hours. Soft crushing with static decantation; fermentation at 57-60F for 15 days in stainless steel.

Straw yellow in color. The nose is fruity and floral, with notes of acacia, Kaiser pear, apricot and candied citrus. The palate is dry and soft with structured acidity; medium bodied with a long lasting finish.

DONNACHIARA

Montefalcione

MICHELANGELO SELECTIONS