

DONNACHIARA

Resilienza

Beneventano Falanghina I.G.T.



100% Falanghina

Soil: Chalky

Training System: Guyot

Harvest: First half of October

Only the best, carefully selected Falanghina grapes are used for the production of this wine. The harvest is strictly manual and picked during the coolest hours of the day. Cryomaceration takes place at 42-46 Fahrenheit to preserve the aromas and enhance the characteristics of this special wine. Fermentation in stainless steel for about 15 days; no malolactic fermentation. The wine is refined in the bottle for 12 months before being released.

Straw yellow color. Rich aromatics range from apricot to pineapple, herbs and vanilla. The palate is assertive, rich, soft and full with a long lingering finish.

DONNACHIARA
Montefalcione
MICHELANGELO SELECTIONS