Montecalvo Falanghina, Benevento IGP 2024

IGU1412024

Montecalvo

— Campania, Italy

Falanghina from its heartland in Benevento, a fresh and appealing style

Production

The Falanghina vines are Guyot-trained and grow in limestone and clay soils at 300-400 metres altitude. Harvested in the last half of September, they are gently pressed and fermented in steel for 10 days at controlled temperatures, with no malolactic fermentation.

Tasting note

Lightly tropical aromas with hints of citrus fruit and honeysuckle. Ripe lemon and apple characters, hints of pineapple and candied peel, and notes of white spice on the finish. Fresh and juicy with appealing minerality.

Food Match

Aubergine Parmigiana, gnocchi swith pancetta, spinach and Parmesan, or a simple Caprese salad with Buffalo Mozzarella

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Benevento IGP

Grape Varieties:
Falanghina 100%

Suitable for:
No

Bottle Barcode:
8010145065026