Villa Raiano Falanghina, Beneventano IGT 2024

IVI0072024

Villa Raiano

— Campania, Italy

2021 Vintage

Decanter World Wine Awards Bronze 2023

Villa Raiano excel at this variety and this is a fine expression of Falanghina and the volcanic soils it's grown in. A vibrant white of real substance - the wet gravel and stone fruit notes balanced by a generous ripeness and perfectly poised acidity.

Production

The Falanghina vines are cultivated in the Beneventano region at around 400m above sea level, on soils which are a combination of chalk, sand and clay. Whole bunches are soft pressed, and then fermentation and refinement takes place in stainless steel. Typically the wine is bottled the following February.

Tasting note

Ripe and aromatic with green citrus and wild herbs. Crisp and incisive on the palate with pure, focused fruit characters - apricot, grapefruit and bitter lemon. This is nicely balanced by taut acidity, a mineral texture and a savoury finish.

Food Match

A very versatile white which suits a variety of simple and fresh pasta dishes, such as home-made ravioli.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Beneventano IGT

Winemaker:
Sebastiano Fortunato

Grape Varieties:
Falanghina 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8004123002813