



**BOTROMAGNO**  
VIGNETI & CANTINE

# FALANGHINA

FALANGHINA PUGLIA BIANCO I.G.P.  
INDICAZIONE GEOGRAFICA PROTETTA



An ancient grape variety that flourishes in the climate of the Murgia area. It expresses elegance and a refreshing crispness.

A crisp-edged wine with full flavours, the fruit of our soils of marine tuff that emerged from the sea thousands of years ago and that still retain the tang of the sea.

It is best savoured in its youth with the seafood dishes classic to Puglia.

## TECHNICAL INFORMATION

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- Grape: 100% Falanghina.
- Denomination: Puglia Bianco I.G.P.
- Growing area: Padreterno, in the Gravina in Puglia area
- Soils: Calcareous substrata
- Year vineyard planted: 2009
- Elevation: 500 metres
- Vineyard aspect: Southwest
- Training system: Vertically-trellised
- Pruning system: Guyot.
- Vineyard density: 5,000 vines/hectare
- Crop yield: 80 q/hectare.
- Harvest period: mid-September
- Fermentation: In stainless steel at controlled temperature of 16°-18°C.
- Fermentation length: 15 days
- Malolactic fermentation: No
- Maturation: 4-5 months in stainless steel

## SENSORY PROFILE

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- Appearance: Straw yellow
- Bouquet: Scents of spring wildflowers, citrus
- Palate: Fruit-rich, fragrant, markedly-crisp acidity

## SERVING SUGGESTIONS

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- Raw seafood, oysters, shellfish, sushi

## SERVING TEMPERATURE

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- 8° - 10° C.



[www.botromagno.it](http://www.botromagno.it)



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