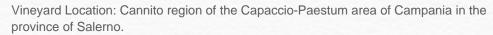


La Capranera

Falanghina IGP Campania





Vinification: The grapes are softly crushed and fermented in temperature-controlled stainless-steel tanks. The wine ages for six months in tank before bottling.

Grape varieties: Falanghina Press Notes

Altitude: 130m ASL Wine Spectator

Exposure: South/South-West 2017 89 points

Soil: Clay and chalk

Alcohol : 12.5%

Tasting notes:

Fresh notes of pear and floral accents on the nose. Smooth on the palate with a well-rounded body. Balanced with saline, mineral accents. A delicious match with Mediterranean cuisine - seafood, risotto and fresh salads.



