

## La Capranera

### *Falanghina IGP Campania*



Vineyard Location: Cannito region of the Capaccio-Paestum area of Campania in the province of Salerno.

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

Altitude : 130m ASL

Exposure : South/South-West

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.

#### Press Notes

Wine Spectator

2017

89 points



Sustainable

