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-550m ASL

Soil Clay and chalk

Alcohol 13%

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.

Banville
Wine Merchants

www.banvillewine.com

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