



FALANGHINA

IGT CAMPANIA

Tasting notes

Colour: straw yellow with green reflections

Bouquet: intense, white flowers and fruit

Taste: freshness and balance, clean finish

Food pairing

Aperitif, simple fish and vegetables, fresh cheeses.

 Grape variety
Falanghina 100%

 Vine

Guyot method

 Appellation

DOCG

 Production area
Montemiletto (AV)

 Alcohol
13 - 13,5 %



Italian
Wine
Atelier

Via Roma Sinistra 134 - JESOLO, Venice - ITALY
Tel. +39 0421 301908
www.iw-atelier.it info@iw-atelier.it



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