



IMPRINT FALANGHINA

PUGLIA IGT
Indicazione Geografica Tipica

Grape: 100% Falanghina

Location of vineyards: San Severo.

Age of vines: 15 to 20 years old.

What makes the site unique: Our Falanghina grower is famous for Harmoniculture. The Armonicoltura® project aims to restore musicality to grapes, which feel the care, perceive and react to loving hands and transforms music and love into nutrients.

Fermentation techniques: ripe grapes are pressed and fermented in temperature controlled stainless steel tanks for 10 weeks.

Why this wine is unique: initiates with a ripe pineapple aroma that passes to apples, pears, candied ginger and the flowers of Freesia. Undernotes of almonds and tangerines round out the complexity. She has a gorgeous body and persists in the mouth for a very long time.

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