

DONNA ELVIRA



FALANGHINA

Denominazione di Origine Controllata

IRPINIA FRINGILLA

GRAPE AND CLASSIFICATION

100% Falanghina, Irpinia DOC.

PRODUCTION AREA

In Montemiletto territory at an altitude of 400mt above sea level, various exposures.

SOIL

Clay like.

PRUNING AND TRAINING SYSTEM

Double branched Guyot method, 4000 plants per hectare with a production volume of 80 quintals per hectare.

HARVEST AND WINE MAKING SYSTEM

Harvested by hand at the end of September, placed in ventilated boxes, softly pressed, and left to rest before fermentation occurs in a temperature-controlled area. After the first racking, the wine is left in the tank for at least 12 months, on the fine lees, to define and harmonize the taste balance and enhance the varietal aromas.

AGEING

After bottling, ageing continues in bottles for a minimum of 12 months.

ALCOOL LEVEL

13.5% volume.

COLOUR

Light straw like yellow.

TASTING NOTES

Verticality is appreciated in the glass. The freshness guides the tasting along with an intense aromatic expression. There are evident aromas reminiscent of Mediterranean herbs, white pulp fruit and finely mentholated notes which characterise the finish. The sip is full, not excessively soft, and pleasantly persistent.

PAIRINGS

Best paired with antipasti dishes, soups, white meats, fish, and cheeses.

VINTAGES PRODUCED: 2019, 2020, 2021, 2022, 2023.