



PORCONERO FALANGHINA
IGP CAMPANIA FALANGHINA 2018

TYPE OF WINE WHITE

GRAPES FALANGHINA

PRODUCTION AREA CAPACCIO-PAESTUM LOCALITÀ CANNITO

ALTITUDE 450 FT. ABOVE THE SEA

EXPOSURE SOUTH-SOUTH WEST

GROUND TYPE CLAYEY-CHALKY

CULTIVATION METHOD ESPALIER WITH GUYOT LOPPING

TRIM-BINDING WITH WILLOWS

DEFOLIATION, THINNING AND HARVESTING MANUAL

PLANT'S AVERAGE 18 YEARS

GRAPES YIELD PER STUMPS 2000 GR

VINIFICATION SOFT CRUSHING AND FERMENTATION IN STEEL TANKS
TO LOW TEMPERATURE

FINING ABOUT 6 MONTHS IN STEEL TANKS

ALCOHOL 12,5% VOL.

LOGISTICS DATA

BOTTLE SIZE 75 CL

BOX CONFIGURATION 12 HORIZONTAL BOTTLES

BOX SIZE MM 360X260X330

BOX WEIGHT KG 16

PALLET CONFIGURATION EPAL E WMF

