

# Trama Falanghina Terre Stregate

**What would a story be without her? Trama is an IGP Falanghina, a white wine designed to weave the thread of every narrative. Refreshing and balanced, with a straw-yellow hue and greenish shades, it releases floral and fruity notes to the nose. A light, fresh, and dynamic wine. A story that captivates.**

Falanghina Beneventano IGP

**Varietà:** 100% Falanghina

**Zona di produzione:** Colline Guardiesi

**Altitudine:** 350/400 meters above sea level

**Tipologia dei terreni:** Clayey-calcareous, rich in skeleton

**Ceppi per ettaro:** 4000/4500 vines per hectare

**Anno d'impianto:** 2001

**Sistema di allevamento e potatura:** Horizontal simple espalier with Guyot pruning

**Resa per ettaro:** 80 quintals/hectare

**Epoca vendemmia:** Late September, 1st decade of October

**Raccolta:** Manual, in crates, upon reaching full aromatic grape ripening

**Vinificazione:** The grapes, just harvested, undergo a careful and gentle pressing as whole clusters. The free-run must obtained, strictly protected from oxygen, is separated from the pressed must and clarified by natural sedimentation. Fermentation takes place at controlled temperature entirely in stainless steel wine vats.

**Affinamento:** Entirely in stainless steel tanks, through the management of fine lees with regular batonnages. Followed by bottle aging for 3/4 weeks.

**Caratteristiche organolettiche:** Straw-yellow color with greenish reflections. Rich in varietal, original aromas, with notes of exotic fruit and almond. Excellent gustatory freshness provided by a good level of acidity, good structure, with a persistent finish and remarkable aromatic return.

