

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 $\frac{3}{4}$ 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.

