

Fratelli Urciuolo

Falanghina

100% Falanghina

Tasting Notes:

An easy-going white wine with aromas of fresh cut flowers and green fruits, like Granny Smith apples, kiwi, and Bosc pears. Bursting with minerality and a hint of salinity from the nearby sea. Orchard fruit flavors are nicely complemented by subtle buttery, yeasty notes. Ripe pear, persimmon, sweet baking spices, and citrusy acidity are present. The finish is bright with a touch of candied lemon peel. Best within a few years of the vintage paired with shellfish, flaky white fish, crab cakes, fresh vegetables, or the local regional favorite pairing, Mozzarella di Bufala.

Vineyards:

Region:	Beneventano, Campania, Italy
Vineyard Name:	Vigne Ponte
Vineyard Size:	7 hectares
Training Method:	Spurred cordon
Soil Composition:	Clay
Planting Density:	2500 vines/hectare
Elevation:	400 meters
Exposure:	Southern & Southeastern

Winemaking:

Harvest:	Hand-harvested in early September.
Fermentation:	The grapes were destemmed and soft-pressed upon reception at the cellar. The must rests in stainless steel tanks at a cool temperature of 8-10°C for 24-48 hours. It is racked off the lees and selected yeasts are added to initiate fermentation at a temperature of 18-20° which occurs over 2 weeks.

Winemaking:

2 months in stainless steel, plus 3 months in bottle after filtering & fining

Technical Data:

Alcohol:	12.5%
pH:	3.40
Acidity:	6.7 grams/liter
Residual Sugar:	2.0 grams/liter



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OF THE YEAR
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