

# Falanghina del beneventano IGT



**appellation**

Falanghina  
del Beneventano IGT  
(Typical Geographic  
Identification)

**grape mix**

Falanghina

**alcoholic content**

13%

**production area**

Province of Benevento

**system of cultivation**

Espalier with gujot pruning

**yield per hectare**

80 t / ha

**altitude**

300 metres

**vinification**

Picked by hand in boxes, it is  
softly pressed and fermented  
cold at a controlled  
temperature in steel.

**organoleptic features**

The wine is a pale straw-yellow  
colour and presents a delicate,  
fresh, fruity aroma.  
Dry, well-orchestrated and  
slightly acidulous on the  
palate.

