

FALANGHINA PASSITO ROCCAMONFINA IGT

2017 | White Wine



Case Size: 6

Deep straw yellow colour with light golden glints. Intensely fruity aromas of pineapple, banana, yellow peach with hints of rose and sage. Fresh and soft on the palate.

Vinification:

Crushing of grapes is followed by a cryomaceration between 30 and 40 days at controlled temperatures. Both fermentation and malolactic take place in 500L oak barrels.

Grape Varieties: Falanghina



Italy, Campania

Telaro

Classification: IGT | **ABV:** 14.5% | **Closure:** Natural Cork