

CORTE DI GISO **FALANGHINA IRPINIA D.O.C.**

Grape Variety:
100 % Falanghina.

Production Area:
family owned vineyards in Montemiletto, Montefusco and Gesualdo.

Winemaking:
the grapes are harvested in the second half of October and vinified with a cold maceration on the skins. The must is settled and then fermented in stainless steel tanks at cool temperatures using selected yeasts. The wine then is aged on its lees in stainless steel tanks.

Tasting Notes:
straw yellow color, with a rich and intense bouquet on the nose with fruity aromas of apple, pineapple, quince and pear. It is fresh and clean in the mouth with excellent acidity, a good structure and a long flowery finish.

Food Pairings:
A very food-friendly wine, ideal with hors d'oeuvres, soups, fish dishes, cold dishes, buffalo mozzarella and fresh cheeses.

Best served at 10°C.

