



Irpinia DOC Falanghina 2019

Antica Hirpinia SRL Soc. Agr., Campania, Italy

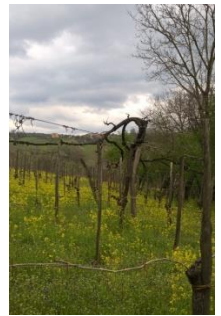
eCommerce # 920297 | 13.5% alc./vol. | \$20.35



The first impact is fresh. Then, an explosion of white flowers. Saltiness and richness, a duet of both crunchy and soft sensations, with a long and enchanting finish of wisteria.

Winery & Terroir:

In 1959 several friends came together to form first wine cooperative in Taurasi. In 1992 the cellar, already called Antica Hirpinia, bottled the bottle #1 of Taurasi DOCG. Today Antica Hirpinia is still a private cellar led by a group of friends. Campania Region is characterised by the presence of historical and varietal vineyards. Among them it is possible to distinguish a costal nucleus, a volcanic nucleus and one tied to the inner lands. Inside these lands, as in the case of Irpinia, defined by frigid and rainy winters and clayey soil, formerly subjected to the volcanic activity. Irpinia lands are one of the oldest vine settlements.



Vinification:

Fermentation in cement. Aged 5 month in cement. 2 month in the bottle.

Variety: Falanghina 100%

Residual sugar: 3 g/L

Serving suggestion and food pairing: Serve at 11°C. Perfect accompaniment for seafood, sushi and pasta with vegetables.

Luca Maroni

Luca Maroni (18vntg)

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