

BENEVENTANO FALANGHINA IGT VINOSIA

2025 | White Wine



Italy, Campania

Vinosia

Case Size: 6

Bright, fresh, and elegantly aromatic, this wine opens with vibrant notes of kiwi, lime, and grapefruit, complemented by delicate hints of lemongrass and jasmine. The palate is crisp and lively, with refreshing citrus-driven acidity and a clean, persistent finish that preserves its expressive fruit and floral character over time. An ideal match for seafood starters, shellfish pasta, and fresh cheeses.

Vinification:

The grapes are sourced from medium-textured, mineral-rich hillside soils in the Benevento area and are harvested during the last ten days of September to ensure optimal ripeness and freshness. After a gentle whole-bunch pressing, the must undergoes cold static clarification before fermentation, which is partially carried out using selected inoculated yeasts to preserve the wine's varietal character and aromatic purity. Malolactic fermentation is intentionally only partially completed, maintaining vibrant acidity while adding subtle texture and balance.

Grape Varieties: Falanghina

Classification: IGT | **ABV:** 12.5%