



CANTINA TRABUCCO
Falanghina Campania IGT



ESTATE:	CANTINA TRABUCCO
WINE:	Falanghina Campania IGT
GRAPES:	100% Falanghina
REGION:	Campania
CITY:	Carinola
SOIL:	Clay, sand with lots of volcanic intrusions. Elevation 1,200 feet
TASTING NOTES:	
	COLOR: Straw yellow color with greenish reflection
	NOSE: Tropical fruits, green pear, white melon
	TASTE: Fresh, dry, fine minerality

COMMENTS:

This Falanghina grows in the northernmost part of Campania, in the Massico mountain area. The Massico mountain lays in the northernmost part of Campania region on the border with Lazio and owes its unique soli and microclimate to the fact that, although not a volcano, it was shot by the explosion of two major volcanos: Rocca Monfina from the North East and Campi Flegrei from the south. Those events generated a very unique mix of regular and volcanic soil particularly suitable for viticulture.

"The microclimate is so perfect that even abandoned vineyards will survive and produce grape". Prof. Trabucco said.

The combination of the above creates a Falanghina very elegant but at the same time round and smooth on the palate.

Straw yellow in colour, delicate fruity and floral on the nose it has a rich, yet well balanced taste. Thanks to its natural freshness it is perfect as an aperitif, and accompanies seafood, fish dishes and white meats.