



TENUTA  
SAN FRANCESCO



## Tramonti Bianco

**Denominazione di Origine controllata**  
Costa D'Amalfi Tramonti Bianco

**Production area:** Tramonti

**Grape variety:** falanghina, biancolella, pepella

**Climate:** cool, with great temperature changes

**Altitude:** 300 – 600 m a.s.l.

**Terrain:** thin superficial layer of red clay and volcanic ash over Dolomite limestone

**Exposure:** south-east on steep terraced hills

**System of cultivation:** unusual radial system “pergola” with ungrafted vines and guyot rows

**Harvest time:** September / October

**Vinification:** stainless steel

**Wine maturation:** 6 – 8 months in steel; 1 - 2 months in bottles before the commercialization

**Organoleptic properties:**

- colour: pale yellow
- nose: intense, fruity, flowery and mineral with scents of white peaches, citrus fruits, aromatic herbs such as sage and time
- palate: crisp, refreshing, succulent, mineral with a smooth and gratifying finish

**Alcohol content:** 13% vol.

**Food pairings:** appetizers, sea-food

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