



MANIMURCI

SANNIO FALANGHINA

D.O.C.

PRODUCING COUNTRY: Italy | Campania
This is a very fresh, bright and lively wine.

GRAPE VARIETAL: 100% Falanghina del Sannio

VINIFICATION: Grapes are manually selected in the vineyards and in the winery. Soft crushing, with fermentation of the must takes place under controlled temperature. The wine is then aged in stainless steel casks for at least 3 months, and then in bottle for at least 2 months.

ORGANOLEPTIC DESCRIPTION:

It is straw-yellow colored with green nuances; its aroma is rich with green apple, unripe pineapple, and lemongrass flavors. Its taste is dry, fruity, and full. Its acidity is well balanced within its structure.

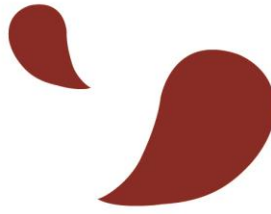
GASTRONOMIC SUGGESTION: You can pair this wine with any fish, although it goes especially well with shellfish, or it can also be served as an aperitif.

ALCOHOL CONTENT: 12,5% vol.





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