



MASSERIA FRATTASI



## **BONEA** FALANGHINA DEL SANNIO DOP TABURNO

Bonea and Varoni are two farmhouses of Montesarchio. Under the vineyards the oldest Samnite necropolis was discovered.

### **WINEMAKING**

Cold pre-fermentative skin maceration. Soft pressing and fermentation at controlled temperature. Aging in steel for some months and maturation in the bottle.

### **ORGANOLEPTIC DESCRIPTION**

Straw yellow with greenish reflections. Aromas of ripe pear, floral notes of gelomino on a background of broom. Full and juicy in its taste minerality, fresh, long persistence.

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|----------------------------|---|
| <b>PRODUCTION AREA</b>     | Masseria Frattasi, Montesarchio, Taburno      |
| <b>GROUND TYPE</b>         | Clay, calcareous and volcanic deposits        |
| <b>WINEYARD</b>            | 100% falanghina of two biotypes               |
| <b>ALTIMETRY</b>           | 1246/1640 feet asl                            |
| <b>CULTIVATION METHOD</b>  | Radial system, and Guyot, Modenese tree-lined |
| <b>HARVEST</b>             | Manual. Third decade of October               |
| <b>ALCOHOL CONTENT</b>     | 13,50%  |
| <b>SERVING TEMPERATURE</b> | 12°   |
| <b>ANNUAL PRODUCTION</b>   | 6500 bottle                                   |

[www.masseriafrattasi.it](http://www.masseriafrattasi.it)

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### **Masseria Frattasi di Beniamino Clemente**

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