



MASSERIA FRATTASI



TABURNO FALANGHINA DEL SANNIO DOP TABURNO

The falanghina is cultivated according to the traditional methods also used in Germany during the Middle Ages, as in the medieval riggiolo preserved in the Casanatese Library or in the 11th century crutch of the Longobard harvest in the church of Santa Sofia in Benevento.

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 jasmine on a background of broom. Full and juicy in its taste minerality, fresh, long persistence.

PRODUCTION AREA	Montesarchio, Bonea
GROUND TYPE	Clay, calcareous and volcanic deposits
WINEYARD	100% falanghina
ALTIMETRY	984/1310 feet asl
CULTIVATION METHOD	Wired plant
HARVEST	Manual. Second decade of October. Selection on plants
ALCOHOL CONTENT	13%
SERVING TEMPERATURE	12°
ANNUAL PRODUCTION	10000 bottle

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