



Story of the wine:

La Fortezza's Falanghina Beneventano IGT showcases the versatility and charm of the Falanghina grape, deeply rooted in the fertile soils of Campania.

Committed to preserving traditional winemaking practices, La Fortezza meticulously tends to its vineyards, ensuring that each grape captures the essence of its terroir. With an alcohol content of 12.5-13% Vol., this wine is a delightful expression of the region, highlighting the grape's vibrant character and aromatic profile. The result is a refreshing and well-balanced wine that reflects the unique qualities of Falanghina.

Varietals:

100% Falanghina

Area:

Campania, Italy

Method of Production:

The grapes for this Falanghina are hand-harvested at optimal ripeness to preserve their fresh flavors. After gentle pressing, the must undergoes fermentation at controlled temperatures, allowing the vibrant aromas to develop fully. The wine is then aged in stainless steel tanks, which helps maintain its crisp acidity and aromatic intensity, resulting in a balanced and refreshing expression of the Falanghina grape.

Descriptions for Wine List:

This Falanghina Beneventano IGT displays a bright straw-yellow color with enticing greenish reflections. The nose is vibrant, offering fresh notes of citrus and delicate white flowers. On the palate, it presents a marked acidity, perfectly balanced with its rich aroma. This wine is crisp and refreshing, making it an excellent choice for seafood dishes or enjoyed on its own. Serve chilled at 10-12°C for the best experience.

