

AIA DEI COLOMBI

FALANGHINA DOC GUARDIA SANFRAMONDI

From Galano area of Guardia Sanframondi. Guyot trained, cropped at 9.5 tons/ha, harvested 1st week October, light pressing, temperature-controlled fermentation (16-18 C) in stainless-steel, aged 5 months in stainless. Alc. 13.5% by vol. Mineral and fresh, but with a full-bodied palate of peach and plum fruit and a long dry finish.