

Proibito

Falanghina Terre di Chieti IGT



CANTINE MUCCI

Grapes	100% Falanghina "late harvest"
Production Area	Torino di Sangro
Exposure and Altitude	South-east; 150 metres above sea level
Type of Soil	Heavy clay
Training Method	Abruzzese pergola 2,20m x 2,20m, renewal shoot
Planting Density	2100 plants per hectare
Harvest	From the 25 th to the 30 th October (variable data) Withering on the vine
Fermentation	Clarification of grape must and inoculation with selected yeast; 50% ferments in stainless steel tanks for 15 days at 14°C; the remaining 50% in barriques for 8 days at 20-22°C
Refining	In medium toasted French oak barriques for 6 months; climate-controlled wine cellar
Analytical Data	Sugar Content 26 Babo; alcohol 13,5%; total acidity 6,50; pH 3,45; residual sugar 65 gr/l
Sensory Evaluation	Gold yellow colour; elegant floral and citrus scents, aromas of honey, apricot and ripe apple; harmoniously sweet, full-bodied and good persistence
Food Pairing	Ideal with aged, spicy or blue cheeses. Perfect with baked pastries. Serve at 10/13°C

