

Cantico

Falanghina Terre di Chieti IGT

Grape variety: 100% Falanghina
Vinification and refining:
Clarification of grape must and

inoculation with selected yeast; fermentation in stainless steel tanks at controlled temperature. Refining in steel tanks with inert gas protection for 24 months

Sensory evaluation: intense straw yellow colour with a characteristic aroma of flowers and ripe yellow fruit; dry taste, smooth and intense Food pairing: to be served at 10°C as a companion for all types of entrées and dishes. Excellent as aperitif

Bottles: 750 ml