



Castello Ducale, Falanghina Sannio, 2011, DOC



Varietal	Falanghina 100%
Region	Campania
Harvest Method	The grapes are harvested by hand.
Vini-fication	This grape is produced in "white" at controlled temperatures.
Aging Process	Aged 1 month in the bottle.
Aroma	This wine has a slightly pine scent, with hints of citrus blossom aromas, in particular bitter orange.
Palate	On the palate it shows classic apple and pear flavors with spicy or mineral notes.
Food Pairings	Best with first dishes of fish or vegetables, with "cernie", and buffalo mozzarella from the Campania region. Also works well with fresh cheeses.
Serving Temperature	8°-10°C/46°-50°F