CORTE DEL GOLFO

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Corte del Golfo

Falanghina Campania IGT



Vinification

The grapes are picked up and selected manually and undergo a soft pressing. This is followed by fermentation and maturation process for about 6 month in stainless steel tanks at a controlled temperature of 16-18°C.

Description

Straw yellow colour with golden reflections. At the nose hints of white fruits, such as pear and peach, tropical fruit and herbs. On the palate, it is fresh, mineral and finely aromatic.

Food Pairings

Perfect with seafood, fish dishes and white meats.

Falanghina	**Campania**	**8-10 °C**	**Alcol: 12.5%** **Zuccheri: 4 g/l**