



**TENUTA
DE GREGORIO**
AZIENDA AGRICOLA

CAMPANIA FALANGHINA IGT

Straw yellow color with light greenish reflections. On the nose, there are fruity notes of white peach and pear. On the palate, it is intense, savory, with a fresh and persistent finish.

Grape Variety:
100% Falanghina

Vineyard:
Trellised vine training with Guyot pruning

Soil:
Clayey limestone

Altitude:
400 m above sea level

Harvest Time:
Third decade of September

Yield:
70 q/ha

Vinification:
Handpicked grapes are destemmed and undergo soft pressing.

Alcoholic Fermentation:
Controlled temperature in stainless steel

Aging:
6 months in stainless steel on fine lees and 2 months in the bottle

Alcohol Content:
13%



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