



I Cacciagalli Falanghina, "Aorivola"

I CACCIAGALLI
AORIVOLA
FALANGHINA

Roccamonfina Indicazione Geografica Tipica



Appellation: Roccamonfina IGT

Type: white, dry

Grape Varietal: Falanghina 100%

Region:	<u>Campania</u>
Vineyard:	Aorivola, Caianello (Ce), elevation of 600 feet a.s.l. - 4,000 vines per Ha.
Training System:	guyot.
Vineyard Notes:	Soil: volcanic, sandy calcareous with good organic matter.
Harvest:	by hand, end of September
Vinification:	fermentative maceration in oak barrels with native yeasts.
Winemaking Notes:	Aging: in stainless steel – no filtration.
Color:	bright golden.
Aroma:	white flowers, with nuances of citrus on the finish.
Taste:	light and fresh with a smooth persistence.
Tasting Notes:	Food Pairings: shellfish, and lighter fish dishes.

The volcanic soils gives this Falanghina to have its distinct mineral presence. This wine is vinified in a traditional way and the mature grapes are macerated in oak barrels for a short period of time and then aged in stainless steel. Only natural occurring wild yeasts are used and is never filtered.