



Piano del Cardo

Irpinia Falanghina DOC



This wine is produced only from Falanghina grapes, located in Pietradefusi, at 400m above sea level, with a south-east exposure. It is a deep straw colored wine with fruity flavors similar to pineapple, green apple and lemon flowers. In time, the aromatic bouquet becomes more complex, developing a sage and chamomile fragrance.

DATA SHEET:

Grapes: 100% Falanghina

Altitude: 400 m above sea level

Exposure: south-east

Soil: clay and calcareous

Vineyard planting density: 4000 vines for hectare

Training system: horizontal-oriented counter

Pruning system: guyot

Yield per vinestock: 1.5 kg

Harvesting period: the first ten days of October

Vinification and aging: grapes are hand-picked during the coolest hours of the day and brought to the cellar where they are soft-pressed. The young must obtained is clarified by natural static settling. Part of the must ferments in jars of stainless steel, while the rest of it in new oak barrels. Afterwards, a four to six-month period of elevage sur lies with batonnage is carried out.