



# Vesevo

## *Beneventano Falanghina*

### *IGT*

Bottle capacity: ml 750

Varieties: Falanghina. Falanghina can be considered a semi-aromatic variety, showing its intense and luscious fruit as well as its balanced acidity provides length and freshness on the palate.

Production Area: Benevento. Volcanic and clay soil, rich in macro and microelements which ensure balanced growing conditions to the vines. Temperate climate, with big thermal excursion between day and night, with long and warm summer. Winter is characterized by frequent rain and snow.

Vinification: Soft press, must's static settling, low temperature fermentation between 12-14 °C, lees batonnage, cold stabilization, filtration

Idea of the Wine: Wine made for young drinkers, with enough experience, that are seeking good value for money

Sensory Features: Bright straw yellow. Intense aroma, quite persistent, fruity. Medium-bodied, well balanced, quite intense and persistent.

Best Served with: Easy to drink, great as aperitif, matches light main courses, white meat, young cheeses, ideal with fish

Serving Temperature: 10-12 °C



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