

MILLE  
NOVE  
CENTO  
DIECI

SUPERIOR

via S. Benedetto, 93  
82030 PONTE  
Benevento - Italia

TEL. +39 (0) 824 874878  
email: info@ocone vini.it

# VIGNA DEL MONACO

TABURNO FALANGHINA DEL SANNIO  
DENOMINAZIONE DI ORIGINE CONTROLLATA

## Grape varieties & production area:

100% Falanghina: the espalier-trained (Guyot) vineyard of circa 1ha is located at 400 masl with a southwest exposure, in the Taburno subzone, in the municipality of Ponte. The hilly area lies on a ridge, with the rows of grapevines following the contour lines. The slightly emerging tuffaceous parent rock has created a medium- textured loose soil, which has proved extremely suitable for viticulture over the years. Poor fertility combined with the age of the vineyard guarantees a low yield of 50q/ha.

## Tasting notes:

Straw-yellow in color with golden highlights. The elegant and intense nose offers floral aromas of elderflower and hawthorn, fruity notes of ripe apricots and bananas and balsamic notes. On the palate, it is fresh and tangy, well-balanced and structured. Full-bodied and persistent, with a slightly bitterish aftertaste, typical of the grape variety.

## Harvest & production technique:

The grapes are hand-picked in crates in mid- September. The still-intact destemmed grapes are placed in steel vats for a brief maceration on the skins (5°C), followed by soft pressing and fermentation at a controlled temperature of 15°C, in order to slowly transform the sugars and preserve the primary aromas. The wine is racked into steel and kept on the fine lees, where it undergoes weekly *bâtonnage* for at least 2 months. After natural clarification, it rests in barrique for at least 5 months, while awaiting bottling and here it completes the final phase of refinement.

## Food pairings:

Ideal with pasta and rice dishes with vegetable or fish sauces, fish, white meat and medium-mature cheeses.

## Serving temperature:

Serve at 10°/12°C.



Also available in 1.5 lt magnum in an elegant wooden case

JAMES SUCKLING.COM



SANNIO VIGNA DEL MONACO  
OCONE FALANGHINA DEL  
2017  
This is well composed and has a  
rusty thread through a lemon-  
peppery core. A little chewy at the  
finish. Drink now.



2019 - James Suckling 88/100  
2019 - Guida Vitae Ais **+++**  
2018 - I vini di Veronelli **★ ★**  
2018 - James Suckling 90/100

PRODOTTO							
CODICE	DESCRIZIONE	GRADAZIONE	CAPACITA'	ALTEZZA (CM)	DIAMETRO (CM)	PESO (KG)	CODICE EAN
1060AFB01	VIGNA DEL MONACO TABURNO FALANGHINA DEL SANNIO DOP	13,5°	75 cl	28,5	7,5	1,33	8051166520200
CARTONE (VERSIONE BOTTIGLIA DISTESA)				PALLET 80X120			
N. BOTTIGLIE	CODICE EAN	DIMENSIONI (HxLxP) CM	PESO (KG)	COMPOSIZIONE		ALTEZZA (CM)	
6	8051166520057	17X25X31		9 STRATI DA 11 CARTONI		165	