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CLASSIC

DIANA

Taburno Falanghina del Sannio
Denominazione di Origine Controllata

Grape varieties & production area:

100% Falanghina cultivated in southwest-facing vineyards at 300m above sea level, in the hilly vinegrowing areas of the Taburno subzone, near the municipality of Ponte. Tuffaceous rock emerges from the medium-textured clayey soils, which guarantee a maximum yield of 100q/ha.

Tasting notes:

The colour is pale straw-yellow with green highlights. It is generous on the nose, with a rich array of aromas, floral notes of hawthorn and orange blossom and delicate hints of exotic fruit and green apple. The palate displays pleasant freshness, with good supporting acidity and length.

Harvest & production technique:

The harvest is done strictly in crates, in mid- September. After destemming, the grapes are soft-pressed and the must goes into steel tanks, where it undergoes fermentation at a controlled temperature below 18°C. After natural clarification, it is racked into steel tanks, where it awaits bottling.

Serving temperature:

Serve at 10°/12°C.

Food pairings:

It goes well with pasta and rice dishes, fish and shellfish, particularly fried salt cod, a dish from the Campania region.

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90 PTS.

OCONE FALANGHINA DEL SANNIO DIANA 2016
There's a steely edge to this. With fresh lime and green melon, this is sleek linear and really crisp. Drink now.

PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT(cm)	BOT. DIAMETER(cm)	WEIGHT(kg)	BAR CODE
1020AFB01	DIANA TABURNO FALANGHINA DEL SANNIO DOP CL.75	13,5°	75 cl	28,5	7,5	1,33	8051166520026

CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120	
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm	WEIGHT(kg)	CONFIGURATION	HEIGHT (cm)
6	8051166520170	17X25X31		9 LAYERS OF 11 CASES	165