

MILLE
NOVE
CENTO
DIECI

via S. Benedetto, 93
82030 PONTE
Benevento - Italia

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

VIGNA DEL MONACO

Taburno Falanghina del Sannio

Denominazione di Origine Controllata

Grape varieties & production area:

100% Falanghina. The espalier-trained (Guyot) vines are grown in a single vineyard of about 1ha, located at 400m above sea level (the winery's cru) in the municipality of Ponte. This southwest-facing hilly area lies on a ridge, with vine rows following the contour lines. The slightly emerging tuffaceous parent rock has created a medium-textured loose soil, which has proved extremely suitable for vinegrowing over the years. Poor fertility combined with the age of the vineyard guarantee a low yield of 50q/ha.

Tasting notes:

It displays a straw-yellow colour with golden highlights. The elegant and intense nose offers up floral aromas of elderflower and hawthorn, fruity notes of ripe apricots and bananas and balsamic notes. On entering the mouth, it is fresh and tangy, showing good balance and structure. It is full-bodied and long, with a slightly bitterish aftertaste, typical of the grape variety.

Harvest & production technique:

The harvest is done strictly in crates, in mid-September. The still-intact destemmed grapes are placed in steel containers for brief maceration on the skins (5 °C), followed by soft pressing and fermentation under temperature control at 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 for at least 3 months, while awaiting bottling and maturation in stacks.

Serving temperature:

Serve at 10°/12°C.

Food pairings:

It goes well with pasta and rice dishes with vegetable or fish sauces, fish, white meat and medium-mature cheese.



PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT (cm)	BOT. DIAMETER (cm)	WEIGHT (kg)	BAR CODE
1060AFB01	VIGNA DEL MONACO TABURNO FALANGHINA DEL SANNIO DOP	13,5°	75 cl	28,5	7,5	1,33	8051166520057
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (HxLxP) cm	WEIGHT (kg)	CONFIGURATION		HEIGHT (cm)	
6	8051166520057	17X25X31		9 LAYERS OF 11 CASES		165	