

MILLE
NOVE
CENTO
DIECI

LINEA SUPERIORE

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PIETRASALATA FALANGHINA DEL SANNIO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape varieties & production area:

100% Falanghina: the southwest-facing vineyards are located at 300 masl, in the hilly areas of the Taburno subzone, near the municipality of Ponte. Tuffaceous rock emerges from the medium-textured clayey soils, guaranteeing a maximum yield of 100q/ha.

Tasting Notes:

Pale straw-yellow in color 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. On the palate, it is pleasantly fresh, with good supporting acidity and length.

Harvest and production technique:

The grapes are hand-picked in crates, in mid-September. After destemming, the grapes are soft-pressed and the must transferred to steel vats, where it undergoes fermentation at a controlled temperature below 18°C. After natural clarification, it is racked into steel vats, where it awaits bottling.

Food pairings:

Ideal with pasta and rice dishes, fish and shellfish, particularly fried salt cod, a typical dish from the Campania region.

Serving Temperature:

Serve at 10°/12°C.

CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT (cm)	BOTTLE DIAMETER (cm)	WEIGHT (kg)	BAR CODE
	PIETRASALATA FALANGHINA DEL SANNIO DOC	13°	75 cl	29,9	8,3	1,38	
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 100X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (LxWxH) cm	WEIGHT (kg)	CONFIGURATION		HEIGHT (cm)	
12		33x26x31,5	16,56	6 LAYERS OF 12 CASES		169,5	