

COLLE IMPERATRICE

Falanghina Campi Flegrei protected designation of origin

It has been said that this variety entered unmistakable of this grape variety into Italy from the port of Cuma, an ancient colony founded in 700 BC at the foot of the Phlegrean Fields. The Greeks cultivated their vines by leaving them to crawl on the ground. In Italy, however, this type of training system produced moldy grapes. So the settlers were forced to look for an alternative. This was how the first winemakers understood that by lifting the vines off the ground and attaching them to wooden poles, in Latin phalangae, they avoided the onset of botrytis. From these support systems Vinum Album Phalanginum was born, ancestor to our Falanghina.

TECHNICAL SHEET

Grape variety | Falanghina 100%

Production area | Camaldoli - Astroni, 200 - 400 m a.s.l.

Soil | predominantly sandy and loamy

Training system | guyot

Yield | 70 quintals

Harvest period | first part of October

Harvest | manual

VINIFICATION

Technical prefermentation | cryomaceration

Fermentation | 2 weeks in stainless steel

Fermentation temperature | 14° - 18° C

Refining | 4 months on the lees in stainless steel and bottle

Alcohol content | 12,5%

ORGANOLEPTIC CHARACTERISTICS

A clear and consistent wine, straw yellow color with golden hues and hints of green. The nose is intense, fine and complex and presents floral and fruity notes. Dry warm and smooth on the palate. A good freshness and sapidity. A balanced, full-bodied wine with good persistence and intensity.

