



VIGNA ASTRONI

Falanghina Campi Flegrei cru protected designation of origin

Vigna Astroni, Falanghina of Campi Flegrei Cru, was born from our vineyard, which grows on the outer slopes of the Astroni Crater. The grapes come from a single terraced vineyard of 1.5 hectares, which is currently under conversion to organic. The wine is bottled after 8 months of aging in stainless steel tanks without refrigeration and gentle filtration. The wine may contain some sediments on the bottom of the bottle.

TECHNICAL SHEET

Grape variety | Falanghina 100%

Production area | Outer slopes of the Astroni Crater. Exposure east to southeast, 170-216 m a.s.l.

Coordinates | 40°50'52"N 14°09'35"E

Soil | sandy with volcanic origin

Training system | double Guyot

Yield | 50 quintals

Harvest period | first part of October

Harvest | manual

VINIFICATION

Technical prefermentation | the grapes are harvested by hand and delivered to the winery in small crates. They are destemmed, slightly crushed, and left in pneumatic presses where the skins and juice macerate for a few hours.

Fermentation | only the free run must is used and fermented in stainless steel. The first part of the fermentation process is triggered by the work of indigenous yeasts, but later inoculated yeasts are selected (yeasts that were isolated in the vineyard as well as during the spontaneous fermentation).

Fermentation temperature | 14° - 18° C

Refining | after alcoholic fermentation, the wine is racked and refined on the lees for at least 6 months

Alcohol content | 12,5%

ORGANOLEPTIC CHARACTERISTICS

A deep straw yellow color. Mineral notes combine with elegant toasted sweet almond and light herbaceous scents. Sapidity is the first impact noted during tasting which is then followed by a lively acidity. These components interact well with the smoothness of the wine.

