

STRIONE

Falanghina Campania protected geographical indication

Strione was born from our vineyards on the hills of the Astroni Crater. It is a nectar of Falanghina grapes with a double Guyot training system and a yield of 50 quintals per hectare. The grapes macerate with the skins for about half of the alcoholic fermentation period expressing the most of the characteristics of the Phlegrean territory.

TECHNICAL SHEET

Grape variety | Falanghina 100%

Production area | outer slopes of the Astroni Crater. Southeast exposure, 216 m a.s.l.

Coordinates | 40°50'52"N 14°09'35"E

Soil | predominately sandy with volcanic origins

Training system | double Guyot

Yield | 50 quintals

Harvest period | second part of October

Harvest | manual

VINIFICATION

Technical prefermentation | destemming-pressing. Maceration with the skins for about half of the alcoholic fermentation period

Fermentation | steel and 5 hl tonneaux barrels for two weeks

Fermentation temperature | 12° - 16° C

Malolactic | partial

Refining | 12 to 18 months on the lees in stainless steel / wood and 6 months in the bottle

Alcohol content | 12%

ORGANOLEPTIC CHARACTERISTICS

A clear deep golden yellow color. A complex intense and persistent nose with a generous bouquet that slowly rises from the glass. Floral scents prevail followed by those of mature fruits such as apricots and yellow peaches. Pleasant citrus notes with a lightly spicy finish. Freshness, structure and persistence are noted in the mouth as well as the typical minerality and sapidity; almost tending towards salty.

