

ASTRO

Campi Flegrei Falanghina Spumante Extra Dry

Made from Falanghina grapes grown in the volcanic soils of the Phlegrean Fields. Astro is vinified using the Charmat method and refined on the lees for at least four months.

TECHNICAL SHEET

Grape variety | Falanghina 100%
Production area | Campi Flegrei
Soil | predominately sandy
Training system | Guyot
Yield | 80 quintals
Harvest period | beginning of September
Harvest | manual

VINIFICATION

Technical prefermentation | cryomaceration
Fermentation | 2 weeks in stainless steel
Fermentation temperature | 14° - 18° C
Refermentation | Charmat method for 4 months
Refining | on the lees in stainless steel for a few months
Alcohol content | 12%

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color with greenish hues. Numerous, persistent perlage of fine grain. The nose is complex, elegant, and intense. It shows hints of white flowers, fresh fruit and pleasant mineral notes. The taste is sweet and quite warm. Good persistence, structure and acidity. Fine, smooth and balanced.

