

## SCHEDA TECNICA

**“Furano riserve ” - Falanghina I.G.T. Campania**

### **FURANO RESERVE**

#### **PRODUCT NAME**

FURANO RISERVA

#### **ORIGIN**

CAMPANIA I.G.T. FALANGHINA

#### **GRAPES**

100% FALANGHINA

#### **PRODUCTION AREA**

GIUGLIANO, COASTAL HILLS,

#### **VINEYARD AREA**

4.5 HECTARES

#### **EXPOSURE AND ALTIMETRY**

70-100 M ABOVE SEA LEVEL, SOUTHERN, SOUTHWESTERLY EXPOSURE

#### **TYPE OF SOIL**

PHLEGRAEAN VOLCANIC HILLS ON FALLEN ASH AND PUMICE FROM PYROCLASTIC AND TUFF FLOW OF ERUPTIONS IN PREHISTORIC AND HISTORIC ERAS. TILLAGE-FREE, MEDIUM DEPTH, ABOUT 50CM WITH SOME ROCK COMING TO THE SURFACE.

#### **CULTIVATION METHOD**

GUYOT

#### **DENSITY OF THE PLANTING**

3,300 PLANTS/HECTARE

#### **YIELD PER HECTARE**

120 Q/HECTARE

#### **WINE-MAKING TECHNIQUE**

LIGHT PRESSING WITH PARTIAL CRYOMACERATION PRIOR TO FERMENTATION AT CONTROLLED TEMPERATURE.

#### **REFINEMENT**

IN OAK CASKS

#### **PRODUCT DESCRIPTION:**

Our reserve is produced from carefully selected Falanghina grapes in straggly clusters left to over-ripen on the vine. The result is the harvest of the golden grapes that are made into wine with the purpose of

bottling the full quality of the grapes. To do this, oak is used during refinement to bring out the various floral notes, the minerality of the coast and the aroma of ripe fruit.

Furano Riserva is immediately splendid and smooth to the taste and it enthrals the taster with notes of ripe pear and apricot, hints of honey and wax and a citrus and aromatic herb finish.