

## DATA SHEET

### “Furano” - Falanghina I.G.T. Campania

Rich colour, harmonious with a smooth taste.

Intense and persistent bouquet with a wide range of floral notes.

Its decisive flavour comes from the volcanic origin of the soil and the vineyard's closeness to the sea making it a pleasure to drink.

The vigour of the species of vine continues in the alcoholic content that brings out the flavours of the sea and land.

#### **PRODUCT NAME**

Furano

#### **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 steel tanks

#### **BOTTLING**

In March after the grape harvest

