



MASSERIA
CAPOFORTE



FALANGHINA SALENTO

INDICAZIONE GEOGRAFICA TIPICA

CATEGORY

Falanghina IGT Salento

GRAPES

Falanghina

SENSORY PROFILE

APPEARANCE

Intense yellow hue.

BOUQUET

Intense and complex, with emphatic notes of ripe pineapple and apricot, citrus and citron, over a floral background of summer flowers, followed by Mediterranean spice and thyme; it concludes on a subtle nuance of creamy butter.

PALATE

Full-bodied, rich, and warm, with all components in harmony; vibrant, mineral salt-edged fruit and a long-lingering, velvety finish.

ACIDITY

5 g/l

RESIDUAL SUGAR

4 g/l

ALCOHOL

13.5% vol

VINIFICATION

VINEYARD YIELD

90 q

HARVEST PERIOD

End of September.

FERMENTATION

White-wine fermentation off the skins, at 18 °C.

MATURATION

Five months on the fine lees in stainless steel tanks.

GROWING AREA

LOCATION

Coastal area, some 35 km from the city of Taranto.

ELEVATION

Sea level.

ASPECT

North-south.

SOIL PROFILE

Sandy clay, with abundant tuff.

VINEYARD DENSITY

4,000 vines/hectare.

TRAINING SYSTEM

Guyot.

WINE TASTING

SERVING SUGGESTIONS

Delicious with first courses, in particular fish risottos, and recommended along with fresh cheeses as well.

SERVE AT

11-12 °C. Uncork the bottle at the moment of serving.

GLASS

Large tulip-shaped crystal.

