

# QUADRIGATO

FALANGHINA DEL SANNIO DOP



**Grape Variety:** Falanghina 100%  
**Plant breeding system:** Espalier - Guyot  
**Plant density:** 2500 / 3500 vines per hectare  
**Production area:** Comuni di Guardia Sanframondi e Torrecuso  
**Exposure and Altitude:** from 200 to 300 metres with exposure South, South - East  
**Soil compositions:** mid-mixture soils together with lighter structured soils  
**Yield per hectare:** about 90 quintals  
**Time of the harvest:** end of september  
**Vinification:** white vinification in stainless steel tanks at controlled temperature (15-16 °C)  
**Ageing:** "sur lie" 5 months  
**Alcohol content:** 13 % Vol.

**Colour:** straw yellow  
**Bouquet:** fresh and fruity, with prevalence of apple ed pineapple, and notes of white flowers  
**Taste:** clean in the mouth with excellent acidity and with pleasant long and fruity finish  
**Serve with:** it's a versatile wine, ideal as aperitif or seafood dishes and buffaio's mozzarella  
**Serving temperature:** 10 °C or 50 °F



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