

Mastroberardino

Falanghina di Sannio DOC 2011

WINE DESCRIPTION

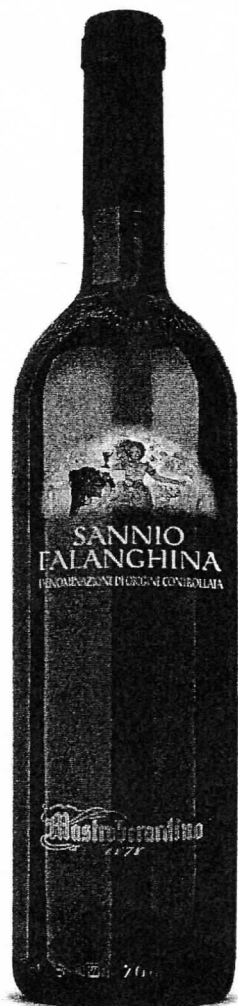
The Mastroberardino family is dedicated to making wine from ancient varieties that are indigenous to the region. Falanghina is the primary grape for the Sannio appellation and is named after *falangae*, a Latin term for supporting stakes. Many believe this grape to have been the basis of the legendary Falernian wine, the most prized wine of ancient Rome, due to its unique profile and fragrance.

TASTING NOTES

Pale lemon-green in color, aromas of ripe pineapples and citrus fruits are complemented by undertones of white flowers. On the palate, zesty acidity and persistent notes of honeysuckle and toasted almond make for a definite crowd-pleaser.

FOOD PAIRING

Pair this wine with seafood stews, gremolata sauces, bucatini alla puttanesca, or crab ceviche.



VINEYARD & PRODUCTION INFO

Production area/ appellation:	Sannio DOC
Vineyard size:	145 acres
Soil composition:	Volcanic Sandy-Loam
Training method:	Guyot
Elevation:	825 feet
Vines/ acre:	1,200
Yield/ acre:	4.0 tons
Exposure:	Southeastern
Year vineyard planted:	1997
Harvest time:	September
First vintage of this wine:	1996
Bottles produced of this wine:	460,000

WINEMAKING & AGING

Varietal composition:	100% Falanghina
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	59-61 °F
Malolactic fermentation:	No
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.4
Residual sugar:	1.0 g/L
Acidity:	5.3 g/L
Dry extract:	21.0 g/L

PRODUCER PROFILE

Estate owned by: Piero
Mastroberardino

Winemaker: Massimo Di Renzo

Total acreage under vine: 785

Estate founded: 1878

Winery production: 2,400,000 Bottles

Region: Campania

Country: Italy

