

La Marchesana



Falanghina igt Puglia - Organic

VARIETY: Falanghina 100%

AREA: Marchesana vineyard in Gioia del Colle

TRAINING SYSTEM: guyot

PLANTS PER HECTARE: 4.300

TYPE OF SOIL: red ferrous soil with underlying calcareous layer

PRODUCTION PER HECTARE: 9 tons

GRAPE GATHERING: mechanical harvest

VINIFICATION: Maceration and alcoholic fermentation in stainless steel tanks at controlled temperature (14°C) for 18 days

ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: 4 g/l

TASTING NOTES

SIGHT: straw yellow in colour with greenish highlights

NOSE: elegant and mineral, on the nose it has fruity and light aromas with hints of citrus and floral notes

PALATE: fresh and harmonious, savoury and very persistent