

MONSERRATO
1973

Tecnoagricola
Azienda Agricola srl
Contrada La Francesca
82100 Benevento

info@monserrato1973.it
monserrato1973.it
+39 0824 565041



2° place
Radici del sud 2019



LEVATA MONSERRATO 1973

Falanghina is doubtlessly the best known variety of the Samnite viticulture: thanks to its peculiarity it can express different characters, according to the wine zone. The particular character of our wine allows the heat of the south - exposed lands of our farm to bloom into a unique yellow fruits and Mediterranean berries scent.

Vinification

Initial fast fermentation of the wine grapes and secondary alcoholic fermentation in temperature-controlled steel containers. Finally: racking, settling and decanting.

Ageing and refining

Our Falanghina is refined 8 months in temperature – controlled steel containers; it is bottled in spring time.

Sight

Intense straw-yellow colored with greenish glare.

Aroma

Ripe yellow fruit scent and secondary scent of citrus fruits and balm-like fragrances.

Flavour

The initial perception of complex structure and roundness is balanced by the richness of flavour typical of Falanghina. The secondary perception is pleasantly tonic.

Denomination

Falanghina IGT

Grapes

100% Falanghina

Location

Contrada La Francesca – Benevento – Italy

Altitude

300 mt above sea level

Soil

Tuffaceous and clay-rich, highly organic

Exposure

SW

Growing System

Guyot espalier

Density

4.000 plants per hectar

Year of first installation

2003

Yield

7500 Kg per hectar

Type of agriculture

Organic

Harvesting

Hand harvesting

Harvest season

last decade of September

Proof

13,5% vol

Serving temperature

11°C – 13°C