

TENUTA SCUOTTO FALANGHINA 2021



WINE INTRODUCTION

Falanghina is an ancient Italian white-wine grape, reportedly of Greek origin. It is also said that Falanghina is the grape variety behind Falernian, the most famous wine of Roman antiquity and the inspiration for Falerno del Massico. Falanghina can have a slight pine scent, but is better known for its apricot and pineapple hints. On the palate it typically shows mineral and fresh taste with spicy notes. "Immediacy" is exactly its strong suit. Perfect for aperitif but also for lunch or dinner fish or white meat based. There are at least two sub-varieties Falanghina Flegrea and Falanghina Beneventana with slightly differentiating organoleptic properties. We produce Falanghina wine with the Beneventana variety.

WINEMAKER VINTAGE DESCRIPTION

The 2021 vintage was a warm one and scarce rainfall distributed sporadically throughout the year, but concentrated almost entirely in autumn. The weather from middle of September was excellent, after rains in fact, the grapes were able to ripen perfectly and express themselves at their best thanks mild weather. The harvest took place during the third week of October, and the grapes showed an excellent acidity and much aromatic character.

WINEMAKING NOTE

Vinification technique: soft pressing of grapes; temperature-controlled fermentation (12°C). 2 months of ageing on its fine lees. Ageing: 2 months in bottles.

APPEARANCE, AROMA AND TASTING NOTE

Straw yellow with gold reflections, aromas are particularly fruity with hints of apricot and pineapple. The palate is dry, warm, soft with good freshness and a great persistence.

WINE INFORMATION

Country:	Italy
Region:	Campania
Sub-Region:	Irpinia
Wine Type:	White
Producer:	Tenuta Scutto
Wine Name:	Falanghina
Vintage:	2021
Principle Grape (%):	Falanghina (100)
Closure:	Technical Cork Stoppers
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.00%
Acid (g/L):	6.20
pH:	3.35
Bottle Size:	75cl
Case/Pack Size:	6x75cl