



caulino®

Classification: Campania IGT
Grape varietal: Falanghina
Production area: Campania (Caserta/Italy)
Vineyard area: 5 ha
Altitude: 150 m a.s.l.
Soil type: volcanic with a fairly good presence of minerals
Training system: Guyot
Planting density: 5.000
Yield per hectare: 6,5 tons
Result per hectare: 60 %
Harvest period: end september
Vinification: fermentation on the leece for 30 days
Malolactic fermentation: in stainless steel at a temperature of 14°/15° C.
Fining: in bottle for 3 months

ANALYTICAL FACTS

Alcohol: 13 %
Acidity: 5,6 g/l
PH: 3,5
Extract: 24,5 g/l

Minerally and bright, with a lively acidity behind the fresh-cut apple, pear and ripe citrus flavors. The finish of this yellow-green white wine is filled with engaging crispness.

(Decanter)