



## 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)