



The Terra Degli Dei family has been cultivating wines since the mid-1980s. The winery is situated in the medieval village of Torrecuso, which is in the province of Benevento in the Italian region of Campania. The vineyards are exposed to the sun, lending themselves well to great growing production. Together, the family along with extended family manage and operate the everyday tasks in the vineyards and in the cellar.

FALANGHINA

Classification:

White wine - Denominazione di Origine Protetta (DOP)

Production zone:

Sannio – Taburno area

Grape variety:

100% Falanghina

Alcohol:

13% - 14%

Harvest:

Grapes are picked during the middle of September.

Refinement:

Wine ages in steel tanks. Then it is bottled 6 months after harvest.

Characteristics:

Pale yellow in color with clear green hues. On the nose it is fruity and floral with pronounced green apple aromas and elder flower. On the palate it is dry, fresh and soft. It provides good acidity with an excellent finish.

Serving Suggestions:

Pairs perfectly with typical Mediterranean cuisine. Accompanies seafood dishes and soups well and is very good as an aperitif. Should be served between 46-50° F.

