

KISSÒS

**TABURNO
FALANGHINA DEL SANNIO
CONTROLLED DESIGNATION OF ORIGIN**

FIRST VINTAGE PRODUCED	2007
APPELLATION	Falanghina del Sannio Dop
GRAPES	Falanghina 100%
PRODUCTION AREA	Hills of Torrecuso
VINEYARD EXPOSURE AND ALTITUDE	South-east exposure at 300/380m asl.
BREEDING SYSTEM	Spurred cord / Guyot
STRAW DENSITY PER HECTARE	4000
YIELD PER HECTARE OF GRAPES	80 q
YIELD PER PLANT	2 Kg
BOTTLES PRODUCED	6000/7000
HARVEST PERIOD	During the best vintages
VINIFICATION	From a soft pressing and a static decantation to the fermentation at low temperature.
AGING	On fine lees after fermentation; then at least two years in bottle.
POTENTIAL AGING	5 - 8 years
CHARACTERISTICS	
COLOUR	Deep brilliant golden yellow colour.
AROMA	Complex and intense aromas, floral flavours like broom, dehydrated exotic fruit and deep notes of citrus fruit and honey.
TASTE	The palate is dry, warm and soft with a deep persistence which recalls the aroma of nose.
SUGGESTED PAIRINGS	Seafood dishes, white and red meats, medium-aged cheeses.
SERVING TEMPERATURE	12 - 14 °C considering that oxygenation amplifies aroma sensations.
ALCOHOL CONTENT	13,5 - 14,5 %

