



MONTESOLE®

Conesport Italy



Nicola Biscardo Selection

MONTESOLE FALANGHINA CAMPANIA IGT



Quality Classification	Italian IGT appellation Dry White wine
Alcohol content	11,90% vol
Grapes	100% Falanghina
Colour	Straw yellow
Olfactory features	Tropical fruits, green pear, white melon
Taste	Fresh, dry, fine minerality
Serving temperature	10-12°C
Food matchings	Shellfish, spaghetti with clams, white meats, vegetable soups
Shelf life	30 months
Recommended preservation method	Store in cool environment(13-14° C/58°F, humidity 65-75%), away from light, heat, temperature changes and strong odours
Amount of production	130.000 bottles per year
First year of production	1997
Grape origin	Selected vineyards from Irpinia and Sannio, Campania, Italy
Soil	Clay, calcareus
Vineyard average age	18 years
Yield ratios	Grapes per hectare 110 q/ha Grapes per wine liter 1,39 Kg/l
Harvest method & period	Handpicked harvest in mid-September, transportation in crates not heavier than 20kg
Winemaking & refining	Cold maceration, soft pressing, fermentation at cool controlled temperature, inox tanks at controlled temperature, bottle
Analytics	Total acidity 5,45 g/l, Residual sugars 2,50 g/l, Free SO ₂ 27 mg/l

Montesole Falanghina recalls hilly landscapes of Irpinia and Sannio, the most experienced vine-growing districts of ancient *Campania Felix*. Straw yellow color with greenish reflections, intense and fruity nose, hints of white exotic fruits, green pear, melon. Fresh and slightly aromatic taste, superb acidity as well as balanced body. The perfect companion of Mediterranean dishes.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection

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