



Vicus Falanghina Irpinia

LOCATION:

Italy > Campania > Irpinia DOC >
Sant'Angelo All'Esca

VARIETY:

Falanghina

WINEMAKER:

Milena Pepe



EXPERIENCE

NAME: The Falanghina grape, pronounce (fah-lahn-GHEE-nah) derives from an latin word. Vicus (Vee-coose), also latin, means vil-lage, representing the terroir of these small Campania communes.

CHARACTER: Intense aromatics of pineapple, mango skin, orchard fruits, and yellow flowers. the palate is impactful with fresh acidity, finishing with notes of green apple and citrus.

ENJOY WITH: A great aperitivo for appetizers, fresh seafood, shrimp cocktail, fresh cheeses, lightly fried dishes, salads, and white meats.

BEST RESULTS: Serve at 45-50° F, more expressive after 5-10 minutes in the glass

EXPRESSION

FERMENTATION: Destemming, pneumatic press, and fermentation in temperature controlled stainless steel with neutral yeast select-ed to express terroir (no aromatic yeast).

ELEVAGE: Four months in stainless steel tank with lees contact, batonnage every 7 days for the first two months.

FINING AND FILTERING: Fined with bentonite, microfiltering, it's vegan but not certified.

SULFUR: Minimum amounts of sulfur are added at crush, fermenta-tion, and bottling to preserve the freshness of the wine.

SOURCE

FARMING: Integrated farming techniques with no herbicides or insecticides, dry farming, and vigorous hand-sorting of best fruit.

LAND: 8 hectares planted around the towns of Luogosano, Sant'An-gelo All'Esca and Taurasi, elevation between 1,300-1,500 ft a.s.l. Soils are deep clay and sand with good organic and volcanic ele-ments, exposure is southwest.

VINE: average age 10-15 years old, Guyot and cordon.

HARVEST & PRODUCTION: All estate, hand harvested fruit, the Vicus line represents a small selection of 750 cases.

SCIENCE

ABV: 13%

SUGAR RATE: <2 g/L

TOTAL SO2: 90 mg/L

TOTAL ACIDITY: 6 g/L

