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## FALANGHINA DEL SANNIO



*Organically* produced, this Falanghina is sourced from a single vineyard, 3 hectares of 20-30 year old vines, grown in clay and calcareous soil with south-east exposure. The grapes are hand-harvested in late September, with fermentation for 18-20 days and 2 months of vinification under steel. The wine is released after 2 months in bottle.

A fresh array of exotic fruit erupts from the glass, showing ripe banana, candied pear and pineapple, with hints of baking spice on the bright, lifted finish.

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### Data

Vineyard Name: Fucito  
Vine Training: Spalliera (Vertical)  
Soil: Clay / Calcareous Marl  
Alcohol: 12.5%

NIFO Sarrapochiello is a winery dating back to an 18th century farmhouse located on the Latina Way, an ancient Roman road in Campania's Sannio region. The winery now harvests from its 12 hectares of vineyards along the Appenine range. Winemaker Lorenzo holds a doctorate degree in agriculture and viticulture, and represents the third generation of his family to produce wine from the estate, always with love and respect for their land. Indeed, the NIFO estate has practiced *organic* production since 1998.

