

PASS

Falanghina IGP Campania



Grapes:
Falanghina

Provenance:
Vineyard in Agropoli, clay soil

Processing:
The hand-picked grapes are immediately started to crush.
Fermentation is in stainless steel tanks at a controlled temperature

Refining:
In stainless steel tanks for three months

Color:
Straw yellow




VITICOLTORI
POLITO

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Cantina Polito



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