



VIA DEL CAMPO

IRPINIA FALANGHINA
DENOMINATION OF ORIGIN CONTROLLED

VIA DEL CAMPO PERFECTLY EXPRESSES THE FRUITY AND MINERAL SCENTS TYPICAL OF FALANGHINA WINE. IT IS A CRU OBTAINED EXCLUSIVELY WITH GRAPES FROM ONLY ONE VINEYARD OF FALANGHINA. IT IS CHARACTERIZED BY A LUMINOUS GOLDEN COLOUR AND FRAGRANCES OF APPLE, PINEAPPLE, HERBS AND FIELD FLOWERS WITH REFINED MINERALS AND SALTY NOTES. THE DELICATED STRUCTURE, RELEASES MENTHOL AND TOASTED NOTES ARISED FROM THE SHORT STAY DURING THE PARTIAL FERMENTATION IN SMALL OAK BARRELS. IMMEDIATELY LIKEABLE WHEN YOUNG, THIS WINE EVOLVES IN A MORE COMPLEX BOUQUET AFTER SOME YEARS IN THE BOTTLE.

TECHNICAL INFORMATION

Grape variety

Falanghina 100%.

Production area

Mirabella Eclano (VIA DEL CAMPO vineyard, piano dei Greci).

Year of vineyard was planted

2004.

Altitude

360 metres.

Exposure

West.

Soil composition

Clay-calcareous.

Planting density

4000 vines/hectare.

Training system

Horizontal vertical trellis with Guyot training system.

Yield

1,8 kg/vine.

Harvest period

End of September-first ten days of October.

Harvest method

Manual in 15 kg stackable boxes, at full aromatic maturation of the grapes.

Vinification and ageing

After a long pressing of the whole grapes, the free-run must, rigorously protected from oxygen, is separated from the pressed must and clarified by natural settling. The fermentation takes place in stainless steel tanks (70%) and in new oak barrels (30%). The wines are aged for 4 months on fine lees, periodically resuspended.