



NARDONE[®]
N A R D O N E

Irpinia Falanghina D.O.C.

Appellation	Irpinia Falanghina D.O.C.
Alcohol content	13,00 % vol.
Grape Variety	Falanghina 100%
Vineyard	Pietradefusi
Soil	Mixed clayey - chalk
Exposure	South
Altitude	280 m a.s.l.
Vines per hectare	About 3000
Training system	Shoulder with guyot pruning system
Age of vineyard	About 5 years
Yield per hectare	About 10000 kilos
Period of harvest	End of September
Vinification	Classic white vinification in stainless steel tanks at controlled temperatures
Ageing and maturing	At least 3 month in bottle
Colour	Straw yellow with greenish reflections.
Bouquet	Fresh and fruity with strong and persistant notes of citrus, pineapple and white flowers
Palate	Fresh with a perfectly balanced acidity. Good structure.
Food pairings	A versatile wine with a complex and unique character. At its best as an aperitif or with seafood dishes.