



LA GROTTA

Falanghina First year of production: 2012 Number of bottles produced: 6,000 Production area: Pozzilli (IS) Molise - Italy Grape Variety: 100% Falanghina Year of planting / age of the vineyards: 2010 Altimetry: 250m above sea level Type of soil: Medium clayey mixture Yield per hectare: grapes 120ql / ha Vineyard area: 2.00 ha Training system: low spurred cordon Plant density: 5,000 vines per hectare Back Label



Crimento de celo con Malemático. El calco pieto poglicio 1 con des Areas naciónse presidente o poglicante di que 2 magino con primi e antipuet si final di como consulta 2 magino primi de conserva di forma de constructiones.



Harvest time: First ten days of October Harvest: by hand Fermentation: thermos-controlled Type of fermentation tanks: Steel Fermentation temperature: <10 ° C Duration of fermentation: 8-10 days Maturation: 6 months in steel and aging in bottle Alcohol content: 12% Vol Total acidity: 6.0 g / 1 Processing method: Traditional (unfiltered, minimum presence of sulphites, no further additives).

Available sizes: 750 ml, 375 ml. **Color:** intense straw yellow.

Palate/Nose: soft with a hint of acidity that makes it pleasant on the palate, the nose is elegant and mineral, with a delicate fruity fragrance and citrus hints blended with delicate floral notes.

Serving Suggestions: perfect with fish dishes and white meats. **Best Serving Temperature:** 8-10°C (46-50°F) due to no artificial treatments, it is possible the presence of sediments on the bottom of the bottle (pour with care).

Pallet Composition:

| | 0,750 L | 0,375 L |
|----------------------------|-------------|-------------|
| Single Case Weight | 7 Kg | 7,75 Kg |
| Units per Case | 6 | 10 |
| Tot. Cases | 116 | 116 |
| Layers / bottles per layer | 4 / 174 | 4 / 290 |
| TOTAL BOTTLES | 696 | 1160 |
| Pallet dimensions (cm.) | 80x120xH145 | 80x120xH145 |
| PALLET TOTAL GROSS WT | 825 Kg | 920 Kg |