



CANTINA **HERERO**
essenze di uva molisana d.o.c.

La Buonaluna - Molise Falanghina DOC

DESCRIPTION

This wine is born from a careful manual selection of mature Falanghina grapes grown on the hillside. The high quality of raw material and careful vinification give the wine a straw yellow color. It is a wine of intense flavor, which is best expressed with fish, sea roasts, crustaceans, sea food recipes and seasoned cheeses. Great with cod.

Tecnical Sheet

Grapevine:	Falanghina
Name:	Molise Falanghina DOC
Type of land:	Medium dough soil.
Variety of grapes:	100% Falanghina
Breeding sistem:	Rows, cordon spurred.
Harvest period:	The grapes are usually harvested in the first decade of October.
Method of collecting:	Manual
Winemaking:	The grapes are dirasped, pressed and pressed softly. Separation of flower wine from the press. Then the flower wine is placed in stainless steel vinoders at a controlled temperature of 15 ° C. Cleanse must with cold decanting.
Aging:	The flower wine is kept in stainless steel tanks at controlled temperature and bottled in March of the year following the harvest.
Sensory notes:	Colour: straw yellow. Parfum: intense flavor and persistent, fruity and floral aromas, fresh fruit and almond. Taste: still, aromatic aftertaste.
Analytical data:	Alcol 14,00 % vol.