
TERRA CRETOSA

FALANGHINA

Indicazione Geografica Protetta
PUGLIA



Fresh and pleasantly smooth with clear sensations of fruits, white flowers and a delicate final note of almond.



Perfect to pair with starters, first dishes with fish or pesto sauce.



SPEC SHEET

APPELLATION IGP PUGLIA FALANGHINA

GRAPE TYPE 100% Falanghina

ALCOHOL 12,5 %

SERVING TEMPERATURE 10° C

WINE BOTTLE SIZE 75 CL

VINTAGE 2017

LAND Medium dough tending to clay

PLANTING DENSITY 4,347 plants per hectare

PRUNING and TRAINING SYSTEM Espalier with guyot pruning

YIELD 1.6 kg of grapes per vine

HARVEST TIME First decade of September

Manual harvesting in 18 kg crates

VINIFICATION and REFINEMENT Fermentation in stainless steel at 18° C,
refining in stainless steel tank for 3 months and aging
in bottle for 1 month



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viticoltori dal 1890