



# Svelato

**Production year:** 1998

**Quantity:** (Italiano) 75 cl

**Vol:** 14% vol

**falanghina\_en**



<b>Denomination</b>	Falanghina Sannio DOP
<b>Zone of production</b>	(Italiano) Colline Guardiesi
<b>Altitude grown</b>	(Italiano) 400-450 m slm
<b>Soil type</b>	Clayey-calcareous, rich of skeleton
<b>No of vines per hectare</b>	3500/4000 blocks
<b>Cultivation</b>	Headboard Guyot
<b>Yield per hectare</b>	60/80 q/ha
<b>Ripening</b>	4/6 months on thin lees
<b>Organoleptic Characteristics</b>	The color is pale yellow with greenish reflex, the scent is of apple, pineapple and camp flowers with mineral tones. The taste is smooth and it has a high aromatic persistence.