TENIMENTI
GRIECO

I COSTALI
FALANGHINA
IGT TERRE DEGLI OSCI
2020

From coastal vineyards overlooking enchanting seascapes, their slightly salty profile nourished by iodine-laden sea breezes, come the grapes used to make this range of rewardingly pleasant monovarietal wines.

Production subzone: San Martino in Pensilis (CB)
Surface area planted to vine: 1,5 ha
Grape varieties: Falanghina 100%
Soil type: Medium textured
Altitude: 150 m s.l.m.
Planting year: 1999
Harvest period: End of September
Vine density per hectare: 4.200
Growing system: Guyot
Yield per vine: 2.5 Kg
First harvest: 2002

The vinification:
Manual harvesting with selection of grapes. Destalking and crushing and soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 15-16 °C for around 10-15 days. Aged in stainless steel sur lies with periodic suspension of the fine lees for around three months. Assembly and bottling in March.

The wine:
Bright straw yellow colour with greenish reflections. On the nose it highlights hints of acacia and broom flowers on which clear citrus-like traits emerge. Juicy taste with mineral returns of good territorial reference, remarkable freshness and great balance.

Serving combinations:
Appetizers of cured meats, first and second courses with fish, white meats, fresh and semi-seasoned cheese.

info@tenimentigrieco.it www.tenimentigrieco.it

75cl	Alcool % Vol	Serving temperature:
	12,5 %	12° C