



PASSO ALLE TREMITI DOC MOLISE FALANGHINA 2025

Overlooking the sea and the Tremiti Islands are our finest vineyards. This is where we grow four wines, each with its own highly fruity character and strong minerality, a specific, inimitable style given by the four key factors: sun, wind, sea and soil.



Production area: Portocannone (CB)
Surface area planted to vine: 2,5 ha
Grape varieties: Falanghina 100%
Soil type: Medium textured
Altitude: 110 m s.l.m.
Planting year: 2007
Harvest period: End of September
Vine density per hectare: 4.200
Growing system: Guyot
Yield per vine: 2,5 Kg
First harvest: 2009

The vinification

Manual harvesting with selection of grapes at the beginning of October. Destalking and crushing and cold prefermentation maturation. Soft pressing, selection of the different portions of must. Static clarification. Thermo-controlled fermentation for around 20-25 days at 14°C. Aged "sur lies" and weekly bâtonnage for around three months. Bottled in the March following grape harvest.

The wine

Deep straw yellow, with characteristic intense fragrances. Evolved floral and fruity hints stand out, upon which clear citrus-like traces emerge. Warm and of good endurance, at the end it presents a pleasant salty tail.

Serving combinations

Savoury first courses with fish, fried food, white meat roast, fresh and semi-seasoned cheese.

Alcool % Vol

12%

Awards



vintage
2022 - Bronze Medal 87pt.



vintage
2020 - Migliori Vini Italiani 92 pt.



vintage
2020 - 2 Provit