

Falanghina Campi Flegrei DOC





- The wine cellar Farro del Fusaro, in the commune of Bacoli was founded in 1926. Michele Farro with his inherited family experience and great passion recently set up a program for recovery and increase in value of the wines of the Flegrea area; Piedirosso and Falanghina from Campi Flegrei with Controlled Denomination of Origin (D.O.C.).
- The soil being derived from the remains of volcanic eruptions is rich in ashes, pumice, tuff and micro elements which because of their presence determine aromas and tastes in the wines which are absolutely unique.
- The volcanic nature of the areas of sediment has preserved the vines from phylloxera (a scourge which raged through Europe in the second half of the 19th century). The grapes saved in this way are described by oenologists "a piede franco" as being original and not grafted.

Varietal: 100% Falanghina Appellation: Campi Flegrei DOC

Production Zone: Bacoli, Napoli, Campania; altitude 0-200m a.s.l

Soil: Clay loam

Vinification: Hand harvest fermentation with native yeasts in stainless steel fermenters at temperature controlled for a period of

about 13 to 15 days (with manual punching downs)

Maturation: 3 months in stainless steel tanks after cold filtration,

additional 2 months in bottle before release

The Flegrean vines, belonging to the Hellenic aristocracy became notorious in the Roman era and were produced in great quantity. The area of production includes seven communes around Naples known for its history and natural beauty.



- Straw yellow hue. This wine has a soft, fruity bouquet with scents of pineapple, peach, apricot, broom and magnolia. On the palate it is soft, well-balanced and flavorful with a long lingering finish with hints of vanilla and almonds.
- A wonderful wine to stand on its own as an aperitif or to be enjoyed with omelets, seafood platters and grilled white meat dishes.

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