



FRANCOLI U.S.A.



ANTICA HIRPINIA FALANGHINA

The story began in 1959 with the foundation of the first winery in Taurasi. Today, Antica Hirpinia is a private cellar, led by a group of friends who took over it in 2016 to realise a common dream: to produce the finest wines in the area. Their first step was to appoint Riccardo Cotarella as their enologist and Valeria Cesari as their consultant.

REGION: Taurasi, Campania

APPELLATION: DOCG

VARIETAL: Falanghina 100%

ALCOHOL: 13.5%

AWARDS:

2022 Vintage 89 Points The Wolf Post

WINEMAKING:

Soil Composition: Volcanic soil, sandy, rich of mineral compounds

Vine Training Method: Guyot

Elevation: ft.

Vine Exposure:

Harvest Time:

Fermentation Container: Cement

Length of Alcoholic Fermentation:

Malolactic Fermentation: None

Type of Aging Container: Cement

Length of Aging Before Bottling: 5 Months

Months Length of Bottle Aging: 2 Months

TASTING NOTES:

The first impact is fresh. Then, an explosion of white flowers. Stainless and richness, a duet of both crunchy and soft sensations, with a long and enchanting finish of wisteria.

FOOD PAIRINGS:

Seafood, sushi, and pasta with vegetables.

