



VESEVO

Beneventano Falanghina IGT

VESEVO

Vesevo is located in Campania and is part of the Farnese Vini group. The name Farnese in the Abruzzo region dates back to 1538 with wine production beginning in 1994.

Vesevo is named after the famed volcano Mt. Vesuvio, in whose shadow the vineyards can be found, paying homage to the sleeping giant that created this wonderful territory. The winery has a close and well developed association with the best growers in the area comprising approximately 60 hectares of carefully selected and tended vineyards. The vineyards enjoy the rich volcanic soils which impart mineral nuances to the wines. The wines are crafted by a team headed by internationally known Alberto Antonini. All grapes are hand-picked and then enjoy the best of modern technology to embody a reinterpretation of the winemaking which has taken place here for thousands of years.

WINEMAKING

Vesevo Falanghina is produced in the Benevento region which boasts volcanic and clay soil, rich in macro and microelements which ensures balanced growing conditions to the vines. Following hand harvest the Falanghina is gently pressed and transferred to stainless steel tanks where it settles before fermentation at low temperatures to maintain all primary aromas. During its time in tank some lees batonnage takes place to give texture.

WINEMAKER'S NOTES

Falanghina can be considered a semi-aromatic variety with intense and luscious fruit as well as balanced acidity which provides length and freshness on the palate. This wine is bright straw yellow in color with intense aroma, persistent and fruity. On the palate medium-bodied, well balanced and quite intense.

Great as aperitif this wine also matches perfectly with white meat, young cheese and fish.

TECHNICAL DATA

Alcohol: 13%

