



FEUDI DI SAN GREGORIO FALANGHINA

Feudi di San Gregorio, a modern expression of a centuries-old tradition of passion and dedication to the land, is Campania's premier winemaking estate. Situated in the tiny village of Sorbo Serpico in Campania's Irpinia region, this highly-acclaimed winery was established in 1986. Since then, it has aggressively tapped into the enormous potential of Campania's unique terroir and ancient varieties by placing a contemporary spin on indigenous grapes such as Fiano di Avellino, Greco di Tufo and Aglianico.

Throughout its short yet prolific history, the estate's proprietors have cultivated Campania's finest vineyards and worked closely with some of Italy's best enologists. The results have been remarkable – the wines of Feudi di San Gregorio meet time and again with stellar reviews and consistently garner international critical acclaim.

PRODUCTION AREA

Country: Italy
Region: Campania
Appellation: Sannio Falanghina DOC

From a cluster of small vineyards - Ponte, Apice, Torrecuso, Bonea and Montesarchio - all in hillside locations at altitudes ranging from 700 to 1,300 feet above sea level, in the vicinity of Monte Taburno within the Sannio district, close to the border with Irpinia. 15 - 25 year-old vines grown with southwestern and southeastern exposure on a bed of clay and sandstone with gravel. 2,000 - 4,500 vines per hectare.

GRAPE VARIETIES

100% Falanghina

PRODUCTION TECHNIQUES

Grape bunches are hand-harvested into 18 kilo crates during the latter half of September. The crates are then transported in refrigerated trucks (50° F) to the winery. Bunches are individually selected and soft-pressed followed by cold settling at 57° F for 24-48 hours. The juice is cold-fermented in stainless steel vats between 61 - 64° F and does not undergo malolactic fermentation.

AGING

Aged 3 months in stainless steel on the lees with an additional month in bottle prior to release.

DESCRIPTION

Color: Pale gold with green highlights
Aroma: Elegant, intense aromas of apple, banana and pineapple with hints of white flowers
Taste: Medium-bodied with a lingering finish of citrus and minerals

ANALYSIS

Alc.: 12.5% TA: 6.3 g/L pH: 3.5

SERVING SUGGESTIONS

Delicious with seafood, pasta, risotto, sushi and sashimi.

BOTTLE SIZES

375 ml, 750 ml

