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# Falanghina IGT Campania 2024



WHITE  
STILL WINE



ITALY



CAMPANIA



SUITABLE  
FOR VEGANS

## TASTING NOTE

Fragrant, full-bodied white from vine-rich Campania, with intense tropical aromas of pineapple, followed by a mouthful of ripe pear and apple.

## VINIFICATION

Grapes are fermented in stainless steel vats at low temperature. The wine is kept in bottle for 3 months before being released.

## FOOD MATCHING

Starters or as an aperitif. Also roasted white fish and Mediterranean salads.

|                 |                                  |
|-----------------|----------------------------------|
| SIZE            | 75cl                             |
| VINTAGE         | 2024                             |
| ABV             | 13.5%                            |
| GRAPE VARIETIES | Falanghina (100%)                |
| CLOSURE         | Natural Cork                     |
| SKU CODE        | A2506124                         |
| EXPRESSION      | White, Crisp, Dry and Refreshing |
| COUNTRY         | Italy                            |
| REGION          | Campania                         |
| ALLERGENS       | Sulphur                          |
| SUITABLE FOR    | Vegans, Vegetarians              |
| CLOSURE         | Natural Cork                     |
| PH              | 3.34                             |
| TOTAL ACIDITY   | 6.8g/l Tartaric                  |
| RESIDUAL SUGAR  | 1.8g/l                           |
| SKU             | A2506124                         |