

Antonio Caggiano

# Falanghina IGT Campania 2025



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.

## VITICULTURE

Falanghina from the Beneventano hills of Campania, grown on well-exposed slopes with clay-limestone soils. Warm Mediterranean days and cooler nights encourage slow ripening, preserving freshness and aromatic intensity. Careful vineyard management and selective harvesting ensure balance, purity of fruit and regional character.

## 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	2025
ABV	13.5%
GRAPE VARIETIES	Falanghina (100%)
CLOSURE	Natural Cork
SKU CODE	A2506125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Campania
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.3
TOTAL ACIDITY	6g/l Tartaric
RESIDUAL SUGAR	1.9g/l
SKU	A2506125