



DI MEO®  
SALZA IRPINA

## CAMPANIA FALANGHINA IGT

In the early 1980s, Erminia, Generoso and Roberto Di Meo acquired the historical estate from their parents Vittorio and Alessandrina, located in the province of Avellino, in the area of Salza Irpina. The estate, a beautiful 18th-century farmhouse that was once a hunting lodge of the Caracciolo Prince, is surrounded by gently rolling, breezy hillsides.

The goal of the three siblings was to produce wines from the most widespread native varieties in Irpinia, like Fiano, Greco, Aglianico and Coda di volpe, and promote the value of cultural and regional traditions. They decided to plant vineyards, and in 1986 they produced their first vintage.

The Falanghina is a brilliant straw-yellow in color, with an intense nose of flowers, apple, lychee, dried fruit, and thyme. Very savory, with a full body and a fruity, persistent finish. It pairs beautifully with fish & chips, chicken salad, or black rice with shrimps and zucchini.

GRAPES	100% Falanghina
LOCATION OF VINEYARDS	Guara Sanframondi
ALTITUDE	500 m a.s.l.
ORIENTATION	Southeast
SOIL	Mainly clayey
VINE TRAINING	Espalier with monolateral Guyot pruning
PLANTING DENSITY	4,000 vines per hectare with yields of 60 quintals per hectare
VINIFICATION	Manual harvest of selected bunches in 15 kg baskets, destemming, cryomaceration and soft pressing of the grapes. Fermentation in stainless steel tanks at a controlled temperature.
AGEING	Stainless steel for about 3 months, with a final ageing in bottle for another 3 months.
ABV	13.5%
OENOLOGIST	Roberto di Meo



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