







### TECHNICAL SHEET AND SENSORIAL ANALYSIS

|                                 |  |
|---------------------------------|--|
| <b>GRAPES</b>                   | Falanghina   |
| <b>PRODUCTION AREA</b>          | San Martino in Pensilis  |
| <b>VINEYARD ALTITUDE</b>        | 300 metres above the sea level   |
| <b>SOIL COMPOSITION</b>         | very well-balanced and rich in stones  |
| <b>TRAINING SYSTEM</b>          | espalier, guyot  |
| <b>PLANTING DENSITY</b>         | 4.000 vines /hectare   |
| <b>PRODUCTION PER VINE</b>      | 2,5 kg   |
| <b>YIELD IN WINE</b>            | 60%  |
| <b>HARVEST PERIOD</b>           | second half of September   |
| <b>FERMENTATION TEMPERATURE</b> | 15 °C  |
| <b>VINIFICATION SYSTEM</b>      | after a soft pressing, the must ferments in stainless steel tanks at a constant temperature of 15 °C . |
| <b>MATURATION PERIOD</b>        | 6 months in stainless steel tanks at constant temperature.   |
| <b>ALCOHOL CONTENT</b>          | 13% Vol  |

L'IndoUINO *Falanghina* has a golden, straw-yellow color and intense aromas of fruits. At the taste it discloses its dry and fresh body with a sweet aftertaste of fruits.

|                            |   |   |
|----------------------------|---|---|
| <b>GLASS ADVISED</b>       | crystal glass   |  |
| <b>SERVING TEMPERATURE</b> | 10 - 12 °C  |  |
| <b>FOOD MATCH</b>          | all fish dishes as well as for white meats.<br>Fine also as an aperitif |  |
| <b>PACKING</b>             | bordeaux bottle in 6 bottle cases                                       |  |

### CANTINE SALVATORE

Azienda Agricola Salvatore Pasquale  
Contrada Vigne snc - 86049 Ururi (CB) - Italia - tel/fax + 39 0874 830656  
[www.cantinesalvatore.it](http://www.cantinesalvatore.it) - [info@cantinesalvatore.it](mailto:info@cantinesalvatore.it)