



TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Falanghina
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	guyot and spur pruned cordon
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2,0 kg
YIELD IN WINE	60%
HARVEST PERIOD	second half of September
FERMENTATION TEMPERATURE	15 °C
VINIFICATION SYSTEM	criomaceration and, after a soft pressing, the must ferments in stainless steel tanks at a constant temperature of 15 °C
MATURATION PERIOD	10 months in stainless steel tanks at constant temperature; the wine is aged for some months in bottle prior to release from the winery
ALCOHOL CONTENT	14% Vol.

Nysias has a golden, straw-yellow color with bright green reflections. It has intense aromas, with notable hints of green apple and pineapple. At the taste it discloses its dry, well-balanced, intense body with a sweet aftertaste of fresh fruits.

GLASS ADVISED	crystal glass	
SERVING TEMPERATURE	10 - 12 °C	
FOOD MATCH	seafood and shellfish, great choice for all fish dishes as well as for white meats and soft cheeses. Excellent also as a fine aperitif.	
PACKING	storic type bordeaux bottle in 6 bottle cases	

CANTINE SALVATORE

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