

JANARE

Quid Falanghina Spumante Brut

www.janare.it

VARIETALS	100% Falanghina
VINTAGE	NV
REGION	Sannio Beneventano, Campania, Italy
TECHNICAL DATA	Alcohol 12%
APPEARANCE	It has a straw yellow color with greenish reflections, animated by fine and persistent perlage.
NOSE	The nose is fresh with floral notes of lime, nuance of citrus, white peach and pineapple.
PALATE	The mouth is tense and crunchy, fresh and enveloping, savory, refined and with a very pleasant persistent finish.
AGEING	After the secondary fermentation, the wine is resting on the yeasts in the autoclave for approximately 3 months.
PAIRING	The aperitif par excellence. Excellent to be used throughout the meal, it goes well with fish and vegetable based appetizers. Try it with Neapolitan pizza.

ORDER CODE	IT0516
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