

Castello Ducale, Falanghina, 2011, IGT



Varietal	Falanghina 100%
Region	Campania
Harvest Method	A mechanical harvesting process is employed.
Vini-fication	This grape is produced in "white" at controlled temperatures.
Aging Process	No aging process is employed.
Aroma	This wine has a slightly pine scent, with hints of citrus blossom aromas, in particular bitter orange.
Palate	On the palate it shows classic apple and pear flavors with spicy or mineral notes.
Food Pairings	This wine is best served with first dishes of fish or vegetables, with "cernie", and buffalo mozzarella from the Campania region.
Serving Temperature	8°-10°C/46°-50°F