

IL GROTTO
DEL SOLE



FALANGHINA DEI CAMPI FLEGREI doc

Production area

Phlegraean Fields: area north-west of Naples, including the municipalities of Pozzuoli, Bacoli, Monte di Procida and Quarto Flegreo.

Soil

Volcanic, very loose, trachytic and pumiceous.

Vine varieties

Falanghina 100%.

Cultivation

Vineyards located on mid-high hills and cultivated with the puteolano or spalatrone pole system.

Harvest

Manual harvesting in 20-kg crates starting from the 1st week of October.

Peculiarities

The grapevine is ungrafted, that is not grafted on the American understock, and lives on its own roots.

Vinification

Destemming and crushing are followed by a short, 12-hour cold maceration of the peels on the must at 7°C, then soft pressing and alcoholic fermentation at a 15°C controlled temperature.

Maturation

Bottled starting from the spring after the harvest.

Refining

One or two months after bottling.

