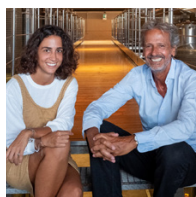




## BENEVENTANO FALANGHINA IGP

*"Claudio is fascinated with the expression of southern Italy's flavors and cultures. In 2005, he left a successful career as a biologist, geneticist and microbiologist and returned to Italy with his family to begin his "second life" as a winemaker. His daughter, Alessandra, shares his passion and works with Claudio to help manage the business."*

VINEYARD LOCATION	Irpinia, volcanic forested ridge by the Sabato River
ELEVATION	700 meters above sea level
SOIL TYPE	Clay, calcareous, sandy with ashes from Vesuvius
FARMING PRACTICES	Practicing organic
AVERAGE VINE AGE	35 years
CASE PRODUCTION	3,800
YIELD	8,000 kilograms/hectare
TRELLIS SYSTEM	Double guyot
VARIETAL/BLEND	Falanghina 100%
FILTRATION METHOD	Microfiltration with housing filter
MACERATION/FERMENTATION	Approximately 22 days
AGING CONTAINER	Stainless steel
AGING TIME	4 months
ALCOHOL BY VOLUME	13%



WINEMAKER  
Claudio Quarta  
and Alessandra

REGION  
Campania

