

# ROCCA DEL DRAGONE

Falanghina  
INDICAZIONE GEOGRAFICA TIPICA  
CAMPANIA



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### GRAPES:

100% Falanghina

### VINEYARD AREA:

The Falanghina grapes are selected from low-yielding vineyards in the province of Avellino, in the region of Campania in Southern Italy.

### AGE OF VINES:

In average 20 years old.

### PLANT AND TRAINING DENSITY:

The vineyards are all trained using the Guyot method. Plant density is approximately 4.000 vines per hectare with an average yield of no more than 1,4 kg of grapes per plant.

### HARVEST:

The grapes are carefully picked by hand in late September.

### VINIFICATION:

The grapes are de-stemmed and delicately pressed. The must is then chilled to 12°C and left to rest for approximately 18 hours. 85% of the juice is then placed in separate stainless steel tanks for fermentation, which is carried out using selected yeasts at a controlled temperature of 18°C. Following the fermentation the wine is then left to rest on its lees. 15% of the blend is fermented and aged for approximately 60 days in new French barriques. In early January the barrique-fermented and aged wine is blended in with the rest of the wine and the final blend is made.

### AGEING:

15% of the wine is fermented and aged for approximately 60 days in new French barriques.

### ALCOHOL:

12,5%

### WINEMAKER'S NOTES:

The wine has a lovely pale yellow colour with a bouquet reminiscent of flowers, hints of melon and almonds.

On the palate it is very elegant, with a good acidity and a pleasant touch of minerality.

Rocca del Dragone is perfect on its own or excellent to accompany soft cheeses, seafood and shellfish dishes.