

# VIRGO

## VIRGO CAMPANIA BIANCO IGT



### **Tasting notes:**

White wine produced with Falanghina, Greco, Fiano and Trebbiano grapes coming from vines located in the province of Benevento. The grapes are harvested by hand and carried to the cellar in small boxes to avoid crushing them. The grapes are subjected to gentle crushing of whole bunches to get the free-run juice. Wine making and ageing on fine lees lasts 4 months and takes entirely place in stainless steel tanks.

**Typology:** Vino Bianco

**Appellation:** Campania IGT

**Grapes:** Falanghina, fiano, greco, trebbiano

**Altitude:** Between 400 and 500 meters a.s.l.

**Grape Yield:** 80 quintals/hectar

**Vines density:** 4500 vines/hectar

**Harvest period:** Third week of September

**Wine making:** Sedimentation after the gentle crushing of whole bunches; inoculated fermentation with selected yeasts; fermentation and ageing in stainless steel tanks

**Fermentation:** Stainless steel tanks at 16°C

**Bottling time:** first week of the month of February following the harvest

