



## Arrogantone

Campania IGT Falanghina

### PRODUCTION AREA:

CAMPANIA

### GRAPES:

100% FALANGHINA

### ALCOHOL CONTENT:

14% Vol.

### RESIDUAL SUGAR:

6,0 g/L.

### VINIFICATION

After an accurate selection of grapes from vineyards, we follow the old traditional vinification method: The harvested grapes are softly pressed. Clarification takes place at controlled temperature 14-15°C, the ready product is filtered and fermented at 16-18°C.

Aged for at least 4 months in oak barrels, it completes its aging in the bottle for a minimum of 3 months.

### TASTING NOTES

**Colour:** Straw yellow.

**Bouquet:** Citrusy notes, lime, grapefruit and kiwi. Delicate floral scents, of jasmine, create a complex and lingering bouquet.

**Taste:** Intense minerality on the palate with medium persistence.

### FOOD PAIRINGS

Ideal with fish dishes and raw seafood

Service Temperature: 10/12°C.

### EAN CODE

8051490274275

[www.agricoleselvi.it](http://www.agricoleselvi.it)