

# CAMBIOLUNA

**BENEVENTANO  
PROTECTED GEOGRAPHICAL INDICATION  
FALANGHINA**

<b>FIRST VINTAGE PRODUCED</b>	2014
<b>APPELLATION</b>	Beneventano IGP
<b>GRAPES</b>	Falanghina 100%
<b>PRODUCTION AREA</b>	Hills of Torrecuso
<b>VINEYARD EXPOSURE AND ALTITUDE</b>	South - east exposure at 300/380m asl.
<b>BREEDING SYSTEM</b>	Guyot
<b>STRAW DENSITY PER HECTARE</b>	5,500
<b>YIELD PER HECTARE OF GRAPES</b>	80 q
<b>YIELD PER PLANT</b>	< 1.5 Kg
<b>BOTTLES PRODUCED</b>	800 vintage 2014 and 1500 vintage 2015
<b>HARVEST PERIOD</b>	Last decade of October
<b>VINIFICATION</b>	A soft pressing and a static decantation preceded the beginning of alcoholic fermentation in oak barrels of first and second passage. At the end of fermentation the wine remained in contact with the fine lees approximately 4 months, which are put into suspension around three times a month, according to moon phases. At the end, the wine is bottled without filtration when the moon appears crescent in the sky.
<b>AGING</b>	Oak barrels and then in bottle until the commercialization.
<b>POTENTIAL AGING</b>	8 - 10 years
<b>CHARACTERISTICS</b>	
<b>COLOUR</b>	Golden yellow colour
<b>AROMA</b>	Complex and intense aromas, recalls notes of exotic fruits, candied citrus fruit and finely spicy notes.
<b>TASTE</b>	Dry, well-structured with a good freshness that balances the softness of the wine. Very persistent, with fragrant notes perceived on the nose for a long time.
<b>SUGGESTED PAIRINGS</b>	Seafood and mixed appetizers, fish and meat first courses and medium-aged cheeses.
<b>SERVING TEMPERATURE</b>	12 - 14 °C considering that oxygenation amplifies aroma sensations
<b>ALCOHOL CONTENT</b>	14 - 14.5 %

