Tramonti Bianco, Amalfi Coast White Blend

Cantine Apicella · 2022



REGION	Campania · Amalfi Coast
APPELLATION	DOC
GRAPE	Falanghina, Biancolella
TYPE	White
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

After Work Chill Early Bird Glass Campania Falanghina Biancolella Tropical Fruits Flowers Fresh Light Finish

FOOD PAIRINGS

Burrata and tomato, Oysters, Prosciutto and melon

PROFILE

Body	■■■□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■■□

ABOUT THE WINE

Discover the elegance of the Amalfi Coast in every sip of our exceptional White Wine. Made from the sun-kissed vineyards of the Tramonti Valley. Nestled among steep hills and kissed by Mediterranean breezes, this region cultivates two ancient grape varieties like Falanghina (Bianca Zita) and Biancolella. These historic vines, grown with care and tradition, come together to create a wine that's as breathtaking as the land it comes from. In the glass, you'll find a bright straw-yellow hue, signaling the freshness and vibrancy inside. On the nose, this wine offers a fragrant mix of tropical fruit, white flowers, and subtle honey, instantly transporting you to the coastal terraces of Campania. As you taste, the experience becomes even more captivating. The wine is fresh, velvety, and beautifully balanced. It delivers a soft fruitiness that's never overwhelming, with a clean finish and a touch of noble bitterness that adds depth. The persistent, savory aftertaste lingers just long enough to leave you wanting another sip. Food Pairing: This wine is a seafood lover's dream. Pair it with grilled shrimp, calamari, shellfish, or white fish in lemon or herb sauce. It's also a perfect match for fresh mozzarella, light pasta, and crisp summer salads. The vibrant acidity and floral notes lift every bite, creating a truly memorable meal.