Flegreo Sparkling Brut

Cantine Federiciane · NV



REGION	Campania · Vesuvius Volcano
APPELLATION	DOP
GRAPE	Falanghina
TYPE	Sparkling
ALCOHOL	12.0%
BOTTLE	750 ml

TASTING NOTES

Take me to a Date Party Time. Campania Falanghina Apple, yeasty Crisp, sparkling finish

FOOD PAIRINGS

Parmigiano Reggiano, Oysters, Almond biscotti

PROFILE

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

ABOUT THE WINE

A Campania Prosecco-Style Brut — A Tribute to Volcanic Terroir This Campania Prosecco-Style Brut rises from the slopes of the ancient Campi Flegrei volcanoes. Our Falanghina Brut delivers rare pedigree and refinement. We craft it using the Charmat Method—the traditional Prosecco method—at the elevated standards of the prestigious Cartizze style. A sparkling wine of uncommon finesse, depth, and prestige. The vineyard sits at the mouth of one of Campi Flegrei's dormant craters, where Falanghina vines grow on their own ungrafted rootstock, a true rarity in Europe. Volcanic soils drive purity and mineral tension, giving the wine an identity no other region can replicate. We age the wine 12 months on the lees, which polishes the perlage into a silken, persistent stream of ultra-fine bubbles. The palate feels luxurious, with a long, full, sculpted finish. Unlike Champagne, this Brut avoids bready or heavy yeast tones and instead highlights pristine fruit, saline minerality, and luminous freshness. Flavors of green apple, pear skin, citrus zest, and crushed volcanic stone unfold with precision and poise. The structure stays elegant yet powerful, and the dry finish lingers beautifully. This sparkling wine speaks to those who seek grandeur without heaviness—a high-end, terroir-driven alternative to Champagne for connoisseurs who prize finesse, purity, and origin. Food Pairing: Outstanding with oysters, raw seafood, crudo, and buffalo mozzarella with heirloom tomatoes and basil. Its mineral drive and refined bubbles elevate every bite.