Falanghina Vesuvio

Cantine Federiciane · 2024



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

TASTING NOTES

After Work Chill Campania Falanghina Citrussy Light, Fresh Finish

FOOD PAIRINGS

Light Pasta, Prosciutto and Melon, Burrata, Mozzarella

PROFILE

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

ABOUT THE WINE

Campania Falanghina White Wine – A Volcanic Expression of Freshness and Elegance Discover the vibrant spirit of Southern Italy with Campania Falanghina, a white wine born on the sun-soaked slopes of Mount Vesuvius and the Campi Flegrei. This region is known for its rich volcanic soil and coastal breezes. Made from 100% Falanghina, this wine captures the essence of Campania's Mediterranean soul. It is refreshingly elegant, expressive, and true to its volcanic origin. In the glass, it shows a pale yellow hue with greenish reflections. The aromas are bright and inviting, with Meyer lemon, dried blood orange peel, sweet plantain, and citrus blossom leaping from the glass. On the palate, flavors of lemon oil, grapefruit, and honeyed peach unfold gracefully. Hints of almond and a subtle saline minerality add depth and character. Although unoaked, this Falanghina is rich and layered. It offers a lush, rounded mouthfeel, balanced by vibrant acidity that keeps it lively. The body is medium to full, showing both precision and texture. The finish is long, clean, and mineral-driven, leaving a refreshing citrus echo that speaks of its volcanic roots. Food Pairing Suggestions: Versatile and food-friendly, this Campania Falanghina shines with grilled or baked seafood, lemon-herb branzino, or seared scallops with garlic and olive oil. It also pairs beautifully with fried calamari, burrata, ricotta, zucchini fritters, and caprese salad. For something different, try it with artichoke risotto or Thai lemongrass chicken. Celebrate the volcanic heart of Campania with every sip of this Falanghina white wine. Bright yet complex. Fresh yet structured.