Napoli Soccer Special Edition Flegreo Brut

Cantine Federiciane · NV



REGION	Campania
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

Smoked salmon, Parmigiano Reggiano, Potato chips, unironically

PROFILE

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

ABOUT THE WINE

Napoli Special Edition Flegreo Brut, to celebrate the 4th Scudetto of our Napoli soccer team. This Campania Prosecco Style Brut Wine (Charmat Method) is a Falanghina Brut, a refined sparkling wine made from 100% Falanghina grapes aged for 12 months on the yeasts. Grown in the volcanic Campi Flegrei region beneath the Vesuvio Volcano, the vines thrive on their original rootstock—a true rarity in Italy—allowing the wine to fully express the purity and authenticity of its terroir. The Brut style offers a crisp, dry finish with a refreshing acidity, while the long aging process enhances its structure and elegance. Delicate bubbles lift the fresh notes of apple and pear, balanced with subtle mineral nuances from the volcanic soils. Perfect for celebrating special moments, this Brut sparkling wine is a true reflection of Campania's heritage, offering a sophisticated taste of its volcanic terroir in every sip. Food Pairing: Enjoy it alongside fresh oysters, crudo, or a classic mozzarella di bufala with heirloom tomatoes, and basil —dishes that enhance its vibrant acidity and minerality.