Pompei Fizzy Bianco

Cantine Federiciane · 2024



REGION	Campania · Pompei
APPELLATION	IGP
GRAPE	Falanghina
TYPE	Sparkling
ALCOHOL	10.5%
BOTTLE	750 ml

TASTING NOTES

Early Bird Glass Campania Falanghina Green Apple, Banana Fizzy, Soft Finish

FOOD PAIRINGS

Oysters, Smoked salmon, Almond biscotti

PROFILE

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

ABOUT THE WINE

Pompeiano Bianco – Sparkling Elegance from the Volcanic Slopes of Pompeii Discover the sparkling soul of Southern Italy with Pompeiano Bianco. This light, refreshing sparkling white wine comes from vineyards nestled beneath Mount Vesuvius. The volcanic soils surrounding ancient Pompeii shape its vibrant character and clean mineral profile. Winemakers craft Pompeiano Bianco from native grapes that flourish in Campania's mineral-rich terrain. Its straw yellow color with greenish reflections catches the light beautifully. Fine, persistent bubbles bring a soft sparkle that lifts the wine's fresh and lively personality. You'll notice delicate aromas of white flowers, crisp apple, and citrus zest on the nose. The palate delivers freshness, dryness, and perfect balance. Bright acidity and subtle salinity create a clean, flavorful finish with great food-pairing versatility. Food Pairing Suggestions: Enjoy Pompeiano Bianco as a crisp aperitivo or pair it with oysters, shrimp cocktail, grilled scampi, prawn skewers, or crudo. It also complements fresh mozzarella di bufala, citrusy salads, and light vegetarian dishes. Its elegant bubbles and clean structure make it ideal for sunny afternoons, celebrations, or casual gatherings. Raise your glass to tradition with Pompeiano Bianco. Every sip reflects the ancient land of Pompeii and Campania's volcanic soul. Whether you're new to Italian wine or a longtime enthusiast, this sparkling gem offers a taste of history, freshness, and joy.