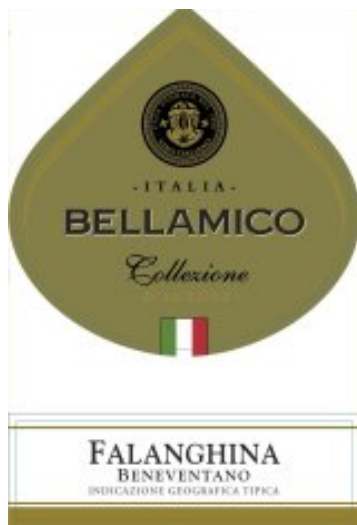


"BELLAMICO", FALANGHINA, BENEVENTANO, IGP, 2018

Bellamico (Dezzani)



Dezzani was established in 1934 in Piedmont and has steadily broadened their business to produce wines from many vineyards throughout Italy. This one comes from the region of Campani.

The Falanghina grape may well have been the variety responsible for ancient Rome's most famous wine, Falernum.

Tasting Notes: Pale straw, with varietal aromas, a clean, dry mid-palate and an intriguing finish. Enjoy with antipasti, poultry and seafood.

Region: Campania

Classification: Beneventano, IGP

Area of Production: Beneventano Province

Grape Variety: 100% Falanghina

Soil: Mid-mixture, loose and well-drained soil

Average Age of Vines: 16 years

Spacing of Plants: 1,200 per acre

Trellising System: Guyot

Production per Acre: 3.79 tons

Vinification Technique: Fermentation for about 15 days at a controlled temperature in Stainless Steel

Maturation: Stainless Steel.

Total Acidity: 5.36 g/l

Residual Sugar: 5.00 g/l

PH: 3.36

Alcohol: 12.10%

Total Cases Produced: 10,000