

# "BELLA NOTE", FLANGHINA, BENEVENTANO, IGP, 2017

Bellemico (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 Campania.

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:** 15 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. Bottled in March

**Total Acidity:** 5.57 g/l

**Residual Sugar:** 6.50 g/l

**PH:** 3.44

**Alcohol:** 12.05%

**Total Cases Produced:** 10,000