



VIGNE SANNITE

CAMPANIA

LAZZARELLA FALANGHINA DEL SANNIO DOC



VIGNE SANNITE

GRAPES 100% Falanghina

REGION Colline del Sannio, Campania

BOTTLING Sterile with microfiltration at 0.45 micron

AGEING In steel at controlled temperature

TASTING NOTES Straw yellow in color with a characteristic aromatic complexity with hints of ripe white fruit and sage leaves, fresh sapid and mineral on the palate.

FOOD PAIRING It is an ideal wine to accompany fish-based hors d'oeuvres, especially raw and grilled fish.



VENERE BLU SPUMANTE EXTRA DRY



VIGNE SANNITE

GRAPES 100% FALANGHINA

REGION Samnium Hills, Campania

BOTTLING With microfiltration at 0.45/1 micron

AGEING In steel at controlled temperature

TASTING NOTES Extra dry wine with a fine and persistent foam, slightly aromatic and fruity.

FOOD PAIRING It goes perfectly with hors d'oeuvres and fish-based first courses. We recommend serving at a temperature of 6-8° C.



SANNIO AGLIANICO SETTEPIUTRE DOP



VIGNE SANNITE

GRAPES	100% Aglianico
REGION	Colline del Sannio, Campania
HARVEST	October by hand
REFINEMENT	3 months in steel than barrels for 2 years and in the bottle for 6 months.
TASTING NOTES	Powerful, fruity, with spicy notes of leather licorice.
FOOD PAIRING	First courses based on meat, pasta

