



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.



#VINOVERITASFL

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.



#VINOVERITASFL

SANNIO AGLIANICO
SETTEPIUTRE DOP
VIGNE SANNITE



#VINOVERITASFL