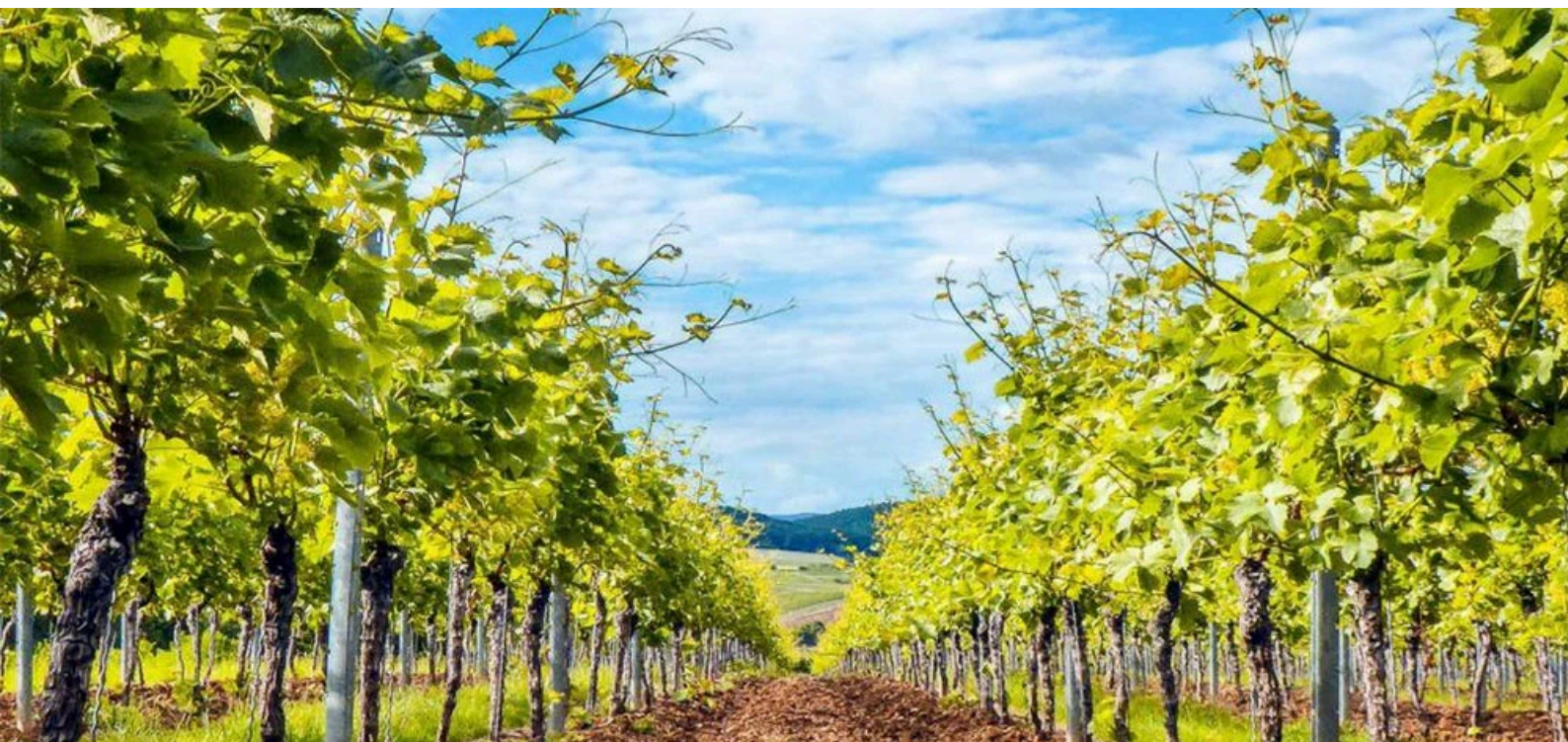




# *Vigne Sannite*

## TECHNICAL SHEETS



## CAMPANIA

Main Office Number  
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# Lazzarella

## Falanghina del Sannio doc

VIGNE SANNITE

**Grapes** 100% Falanghina

**Region** Campania

**Winemaking** After a careful selection of the grapes performed in the vineyards, they are delivered to the winery where they undergo soft pressing- destemming and the addition of dry ice for an initial temperature control. This is followed by fermentation at a controlled temperature of 13-15° C so as to achieve a fresh, fruity and aromatic product that enhances the characteristic qualities of the grape variety and the terroir.

**Tasting notes** Straw yellow in color with a characteristic aromatic complexity with hints of ripe white fruit and sage leaves, fresh flavor and mineral on the palate.

**Food pairing** Fish-based hors d'oeuvres, especially raw and grilled fish. Recommend serving at a temperature of 8° C.



*Gambero Rosso, Tre bicchieri*





# *Venere Blu*

## *Spumante Extra Dry*

VIGNE SANNITE

**Grapes** 100% Falanghina

**Region** Campania

**Winemaking** 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** Campania

**Harvest** October

**Winemaking** The harvest is done by hand. The aging process lasts 3 months in steel, followed by 2 years in barrels, and an additional 6 months in the bottle.

**Tasting notes** Ruby red color tending to garnet. Powerful, fruity, with spicy notes of leather, licorice and smoky coffee.

**Food pairing** First courses based on meat or meat sauce, and main courses of grilled red meat.

