

## Vulcanico Falanghina

BASILICATA – INDICAZIONE GEOGRAFICA TIPICA

*The name highlights the character of this wine made from the vineyards near the Vulcano Vulture.  
The freshness, balminess and delicacy typical of the Falanghina are melt together with  
the brightness and generosity exclusive of Southern Italy.*

### TASTING NOTE

*Colour: Straw yellow that contains  
brilliant green reflections.  
Perfume: Intense and persistent  
with sensations of delicate  
white flowers and fruit.  
Taste: Freshness and balance,  
with a clean finish.*

### GRAPES

Falanghina 100%

### ORIGIN

Vulture area. Vineyards located at  
450/600 mt above sea level

[www.paternostervini.it](http://www.paternostervini.it)



### VINIFICATION and MATURATION

Fermentation in stainless  
steel tanks at 16/18 °C.  
Maturation for about 5 months  
in stainless steel tanks  
in contact with its lees.

### ALCOHOL

13% vol.

### SERVING TEMPERATURE

8-10°C

### SERVING SUGGESTIONS

Ideal as an aperitif, it can also  
accompany various types of antipasti,  
plates of simple fish and vegetables  
as well as fresh cheeses.

### BOTTLE SIZE

750 ml