

PREVIEW

Falaghina takes on an important position in the wine production of the Fonzone company, which attributes to it a series of merits that place it at the same level as the renowned Irpinia vines.

Its lively acidity, good alcohol content and structure give this variety a distinctive and valuable character.

Le Mattine is produced with grapes coming from the Falanghina vineyard in the “Le Mattine” district in the Tenuta Fonzone in Paternopoli. It is located on sandy-clayey soils at 380 m above sea level.

This type of soil gives the wine an extremely elegant olfactory bouquet and the late harvests allow the grapes to develop a higher concentration, giving life to a wine with notable structure and body.

The Ifalco stream flows near the vineyard and helps to mitigate the surrounding microclimate, creating an optimal environment for its growth. To maximize the potential of the Falaghina grape, the harvest is divided into four distinct phases.



Le Mattine

IRPINIA FALANGHINA DOC

DATA SHEET

Denomination: Irpinia Falanghina DOC

Composition: 100% Falanghina

Grapes origin: Paternopoli (AV)

Soil: sandy clayey

Altitude: 380 m a.s.l.

Exposure: north-east

Planting year: 2011

Planting density: 4,500 plants per hectare

Training system: espalier

Pruning: guyot

Yield: 70 quintals per hectare

Harvest period: from the beginning of October to the end of October

WINEMAKING AND AGING

The harvest period for this wine begins in October and ends at the end of the month. Each harvest is treated in a unique way to bring out the best of the grape variety. The first traditional crush involves cooling and delicate processing, followed by fermentation in steel. The second batch undergoes a 12-hour cold maceration, while the third batch undergoes a 3-day maceration to extract the distinctive qualities of Falanghina. The final batch is carefully aged in terracotta amphorae for 6-8 months, adding complexity. This artisanal process results in a unique, high-quality wine.

ORGANOLEPTIC CHARACTERISTICS

Intense straw-yellow color. On the nose, it presents a bouquet characterized by hints of citrus zest and broom, accompanied by pastry notes and a light smoky undertone. On the palate, it features a prominent savoriness balanced by fruitiness and significant acidity. It finishes with citrusy and slightly almond-like nuances that make the ending long and pleasant.

PAIRINGS

Starters and first courses from land and sea but also white meat ragù and mature cheeses.

To taste it at its best it should be served between 10 and 12 degrees.

