



EMPSON & CO.
Experience Italy in a Wine glass



Falanghina Rocca dei Leoni Bianco IGP

This wine is made from pure Falanghina from very old vines located 400 meters (1,310 feet) above sea level with volcanic soil mixed with grey tuff, cinder and black pumice stone. A lovely, easy-drinking wine with intense fruity and floral aromas, nuanced tropical fruit and white peach. Crisp and refreshing, it is meant to be enjoyed in its youth, ideally in the first two years. The Rocca dei Leoni estate extends 30 hectares (74 acres) and is located in the heart of Benevento's Sannio area between three valleys. The entire expanse of vineyards enjoys volcanic soil, rich in phosphorus and potassium, and features lush vegetation, with cherry, fir, chestnut and walnut trees. Aglianico and Falanghina grapes particularly benefit from excellent hillside exposures and considerably steep hillsides. The vines are also very old, which contributes to the wine's excellent structure and aromatic profile.

Wine exported to: Australia, Canada

Most recent awards



Winemaking and Aging

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| Grape Varieties: | 100% Falanghina |
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | 20 days |
| Type of yeast: | Selected |
| Fermentation temperature: | 10-12 °C (64.4-68 °F) |
| Maceration technique: | No skin maceration |
| Length of maceration: | Ferments in steel for about 20 days |
| Aging containers: | Stainless steel |
| Aging before bottling: | 3 months |
| Closure: | Silicone |



Vineyard

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| Organic: | No |
| Vineyard location: | Near Rocca dei Leoni property, Campania |
| Soil composition: | Volcanic, grey tuff, cinder and black pumice stone soil. |
| Vine training: | Guyot |
| Altitude: | 400 meters (1,310 feet) above sea level |
| Vine density: | 3,000 vines per hectare |
| Yield: | 6.500 litres-hectare |
| Exposure: | Various |
| Years planted: | Early 1970s |

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| Age of vines: | 50 years |
| Time of harvest: | Early September |
| First vintage of this wine: | 2000 |
| Total yearly production (in bottles): | 80,000 |

Tasting Notes and Food Pairings

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| Tasting notes: | A lovely, easy-drinking wine with intense fruity and floral aromas, nuanced tropical fruit and white peach. Crisp and refreshing. |
| Serving temperature: | Best served at 10 °C (50 °F). |
| Food pairings: | Mozzarella di Bufala, seafood and chicken |
| Aging potential: | 3 years |
| Alcohol: | Alcohol cont. 12,5% by volume; dry extract: 23,6 g/L; total acidity: 5.4 g/L; residual sugar: 5,5 g/L; pH: 3,32 |
| Winemaker: | Riccardo Cotarella |