HOUSE OF TOWNEND

Falanghina di Sannio, Fremondo

Price	£10.65
Code	GUAR015

A fruity, balanced and refreshing wine using this lesser-known grape.

Tasting Notes:

The wine has a straw-yellow colour and a strong fruity bouquet. The fruity nuances increase as the wine opens up, leading to a well-balanced, pleasant and refreshing finish.



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Specification	
Vinification	Vinification: Cold-maceration (8c) Fermentation: In steel for 20 days at controlled and constant temperature 13c No malolactic fermentation Ageing: In bottle Bottling: January after harvest
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Campania
Type	White Wine
Grapes	Falanghina
Vintage	2024
Style	Dry
Body	Rich, round and full flavoured
Producer	La Guardiense
Producer Overview	The farming co-operative La Guardiense, which is one of the biggest in Italy, was founded in 1960 by 33 farsighted and courageous farmers.
Closure Type	Cork
Food Matches	Ideal with light appetizers, gnocchi or home-made pasta with tomato sauce. Try also fish dishes, shell fish and other seafood dishes. Very good with aubergine parmigiana and perfect with soft creamy cheese