



THE ITALIAN SELECTION



2020



2013 - 2020



2019

is pleased to introduce

WINERY: TERRE STREGATE
TRAMA Falanghina

VINTAGE: 2019

SIGHT: straw yellow color with greenish highlights

SMELL: rich in varietal aromas, original, with notes of exotic fruit, almond

TASTE: Excellent freshness of flavour provided by a good level of acidity, good structure, persistent finish with notable aromatic return

Grape Variety: falanghina 100%

Production Area: Colline Guardiesi

Classification: IGP

Soil Composition: clayey-calcareous, rich of skeleton

Vinification: the freshly harvested grapes are subjected to a careful and soft pressing with whole bunches. The must obtained, rigorously protected from oxygen, is separated from the must from the press and clarified by natural sedimentation. Fermentation takes place at a controlled temperature in stainless steel vats

Ageing: entirely in stainless steel tanks, through the management of fine lees with regular batonnages, followed by ageing for ¾ weeks

Vines Per Hectare: 4000/4500 ha

Harvest Period: September/October

Formats: 750 ml

Alcohol: 13.0%

Background

Trama is a Falanghina IGP, a white wine with a path to keep the thread of every conversation going. Refreshing and well-balanced, with a straw-coloured hue and greenish nuances, it releases floral and fruity notes on the nose. A light, fresh and dynamic wine.

The Winery

Terre stregate, is located among the Guardia Sanframondi hills, ancient village of the Sannio Beneventano full of history and traditions. In this magic place, still animated by the osco- sannite populations that lived here, the ancient art of viticulture and olive cultivation is passed on from generation to generation keeping immutated all its ritual fashion.