



***Above Wines
Special Selection***

Flegreo Brut, Cantine Federiciane, DOP Campania, 12%



Take me to a Date

Party Time!



Campania



Falanghina



Apple, yeasty



Crisp, sparkling finish

A Sparkling Tribute to Campania's Volcanic Terroir

This Prosecco Style Method (Charmat Method) is a Falanghina Brut, a refined sparkling wine made from 100% Falanghina grapes aged for 12 months on the yeasts. Grown in the volcanic Campi Flegrei region beneath the Vesuvio Volcano, the vines thrive on their original rootstock—a true rarity in Italy—allowing the wine to fully express the purity and authenticity of its terroir.

The Brut style offers a crisp, dry finish with a refreshing acidity, while the long aging process enhances its structure and elegance. Delicate bubbles lift the fresh notes of apple and pear, balanced with subtle mineral nuances from the volcanic soils.

Perfect for celebrating special moments, this Brut sparkling wine is a true reflection of Campania's heritage, offering a sophisticated taste of its volcanic terroir in every sip.

Discover Gragnano, the wine that's always paired with pizza in the Naples area, capturing the essence of the Sorrento Peninsula's rich heritage.