



CANTINE FEDERICIANE
1951

FALANGHINA

CAMPI FLEGREI

DENOMINAZIONE DI ORIGINE PROTETTA

INFORMAZIONI TECNICHE

DENOMINAZIONE D.O.P.

UVE Falanghina

TERRENO Vulcanico

ALTITUDINE Collina

RESA 120q.li per ettaro

ZONA DI PRODUZIONE Campi Flegrei: Pozzuoli, Procida, Bacoli, Monte di procida, Marano, Quarto, Napoli

VINIFICAZIONE Fermentazione a temperatura controllata su lieviti selezionati in acciaio; affinamento sur lies per tre mesi

GRADAZIONE ALCOLICA 12,5%vol.

TEMPERATURA DI SERVIZIO 8°-10°C



Special selection:



Above Wines

Unveiling the essence of Italian Pleasure

In the glass, it shows a pale yellow hue with greenish reflections. The aromas are bright and inviting, with Meyer lemon, dried blood orange peel, sweet plantain, and citrus blossom leaping from the glass. On the palate, flavors of lemon oil, grapefruit, and honeyed peach unfold gracefully. Hints of almond and a subtle saline minerality add depth and character.

Although unoaked, this Falanghina is rich and layered. It offers a lush, rounded mouthfeel, balanced by vibrant acidity that keeps it lively. The body is medium to full, showing both precision and texture. The finish is long, clean, and mineral-driven, leaving a refreshing citrus echo that speaks of its volcanic roots.

Food Pairing Suggestions:

Versatile and food-friendly, this Campania Falanghina shines with grilled or baked seafood, lemon-herb branzino, or seared scallops with garlic and olive oil. It also pairs beautifully with fried calamari, burrata, ricotta, zucchini fritters, and caprese salad. For something different, try it with artichoke risotto or Thai lemongrass chicken.