



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**.