



TENUTA DEL PORCONERO

FALANGHINA

IGP CAMPANIA 2024



WINE TYPE WHITE

GRAPES FALANGHINA 100%

PRODUCTION AREA CAPACCIO-PAESTUM, CANNITO LOCALITY

ALTITUDE 150-210 M A.S.L. (ABOVE SEA LEVEL)

EXPOSURE SOUTH-SOUTHWEST

SOIL TYPE CLAY-LIMESTONE

TRAINING SYSTEM ESPALIER WITH GUYOT PRUNING

PRUNING & TYING TRADITIONAL TYING WITH WILLOW SHOOTS

DEFOLIATION, THINNING & HARVEST MANUAL

AVERAGE VINE AGE 19 YEARS

GRAPE YIELD PER VINE 2,000 G

VINIFICATION SOFT PRESSING, FERMENTATION IN STAINLESS STEEL TANKS AT LOW TEMPERATURE

AGING STAINLESS STEEL TANKS FOR APPROXIMATELY 6 MONTHS

ALCOHOL 13% VOL

LOGISTICS SHEET

BOTTLE SIZE 75 CL

CASE FORMAT 6 BOTTLE / UPRIGHT

CASE DIMENSIONS MM 250X175X300

CASE WEIGHT KG 7

PALLET CONFIGURATION EPAL AND WMF

BOTTLE SIZE 75 CL

CASE FORMAT 12 BOTTLE / UPRIGHT

CASE DIMENSIONS MM 360X260X330

CASE WEIGHT KG 16

PALLET CONFIGURATION EPAL AND WMF



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