

## TERRESACRE MOLISE FALANGHINA



The wine obtained is cooled to a temperature of 6 ° C and put to decant for 24 hours. The Refining in bottle for at least 6 months allows the Falanghina Terresacre to reach its maximum expression in terms of wealth and taste and smell.

Elegant on the nose, with hints of tropical fruit, citrus fruits, acacia flowers.

It goes well with pasta dishes based on fish, seafood, main courses of fish and soft cheeses.