



TERRESACRE O AVERA MOLISE FALANGHINA

The juice is fermented directly into French oak barrels carefully selected valuable skill to enhance the organoleptic characteristics of Falanghina. To maximize its aromatic complexity continues slowly aging on the lees in the barriques for 8 months.

Elegant nose, with hints of candied fruit, acacia flowers and a complex vanilla, blending harmoniously with the primary aroma of the grape.

Perfect for pasta dishes, pasta and seafood, soft cheeses and cheeses.