



# La Guardiense, Calvese Falanghina Sannio DOP, Campania, Italy, 2022

## Producer Profile

The farming co-operative, La Guardiense, was founded over 60 years ago by 33 farsighted, collaborative farmers. Today membership has grown to nearly 1,000, but still only managing a total of about 1,500 hectares meaning that the fruit comes from a large selection of very small family owned vineyards.

The winery is situated in the Santa Lucia area of Guardia Sanframondi in the very heart of the southern Italian province of Benevento.

## Viticulture

A 120 Hectare estate, vines are planted on clay/ limestone soils at 300 to 400 metres above sea level, at a density of 4000 vines per ha. The vines are guyot trained and harvested in the second week of September.

## Winemaking

Careful selection of the grapes, harvested by hand using 5kg crates. The grapes are cold macerated then soft pressed before a controlled temperature fermentation in stainless steel at 13° C.

## Tasting Note

Straw-yellow colour, with the characteristic fruity bouquet that this varietal produces. Orange flower water, cut kumquats, crystallised orange peel on the palate, this wine is fresh and fruity along with a pleasant and mineral profile.

## Food Matching

Ideal with light appetizers, gnocchi or home-made pasta with tomato sauce.



Product code: 3332

### Technical Details

#### Varieties:

Falanghina 100%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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