

# Di Meo Falanghina Tradizione

## THE FACTS

**COUNTRY:** Italy

**REGION:** Campania

**APPELLATION:** Campania

**CEPAGE:** 100% Falanghina

**WINEMAKING:** Manual harvest of selected bunches in 15 kg baskets, destemming, cryomaceration and soft pressing of the grapes. Fermentation in stainless steel tanks at a controlled temperature.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 3 months stainless steel; 3 months in bottle.

## THE STORY

In the early 1980s, Erminia, Generoso and Roberto Di Meo acquired the historical estate from their parents Vittorio and Alessandrina, located in the province of Avellino, in the area of Salza Irpina.

The goal of the three siblings was to produce wines from the most widespread native varieties in Irpinia, like Fiano, Greco, Aglianico and Coda di volpe, and promote the value of cultural and regional traditions. So, they decided to plant vineyards and, in 1986 they produced their first vintage.

Today the company is run by Roberto, Oenologist, Winemaker and Sales Manager, and by Generoso, promoter of "Di Meo Vini ad Arte," a project to enhance and spread worldwide the cultural heritage of Irpinia and Campania.

## THE ADJECTIVES

**AROMAS / FLAVORS:** Flowers, apple, lychee, dried fruit, and thyme.

**MOUTHFEEL:** Very savory with a full body and a fruity, persistent finish

## THE SELLING POINTS

**SUSTAINABILITY:** Sustainable In Practice

**PAIRINGS:** It pairs beautifully with fish & chips, chicken salad, or black rice with shrimps and zucchini.

