



Farro S.R.L.
Via Virgilio, 20/36 Loc. Fusaro
80070 Bacoli (NA)
PIVA 05080331217
E-mail: info@cantinefarro.it
Internet: www.cantinefarro.it



leCigliate

DENOMINAZIONE DI ORIGINE PROTETTA



CLASSIFICATION: Campi Flegrei D.O.P.

GRAPES: Campi Flegrei D.O.P. Falanghina 100%.

TYPE OF SOIL: Volcanic.

ORIGIN OF THE GRAPES: Selection of Vineyards Denomination of Protected Origin positioned, from east to west of Campi Flegrei. Planted to "PIEDE FRANCO" (frank foot) without grafting.

TRAINING SYSTEM: Espalier (puteolana's support).

HARVEST TIME: late harvest in the third lapses of October.

PRODUCTION FOR HECTARE: Low yield per hectare 70-80 quintals

METHOD OF HARVEST: Manual in boxes of no more than 20 kg.

ALCOHOL: 13 %.

WINE-MAKING : Maceration to contact with its skins at a controlled temperature; storage in stainless steel tanks in the absence of air.

AGING: Minimum 5 months in bottle.

NOTES: Production area: Cigliano in the town of Pozzuoli. "Le Cigliate", take the name of grapes Falanghina carefully selected from the land of the Phlegrean volcanoes. Represent the best of this unique and sought type of production, resulting from grape grown ungrafted belonging to the Hellenic aristocracy. Pale yellow color, the nose are feel scents of fruity and floral. The palate is dry, harmonic, with broad mouth volume.

