

GUY ANDERSON WINES - SPECIFICA NUOVO VINO

WINE NAME	Giardini Falanghina
Varietal Blend (Grape Varieties and %)	100% Falanghina
Vintage	2009
Country/Region/Appellation	Italy / Puglia / IGT Puglia Falanghina
Winemaker	Gennaro Ercolino - Consultant Giorgio Flessati
Producer	Soc. Coop. Agr. FORTORE
VINEYARDS / VITICULTURE / VIGNETO	
Vineyard location	Hilly area near the city of Torremaggiore, Puglia (169 a.s.l.)
Age of vines	7-20 years
Soil composition	Calacareo - argilloso
Climate	Good ventilation with a marked variety in temperatures
Harvest date	second week of September
Harvest conditions / insights	The springtime and the summer were characterised by warm temperature. During June and July we had heavy rains. August and September were sunny with hot temperature.
Harvest method	hand picked
Yield (tons/ha)	14 / Ha
VINIFICATION / VINIFICAZIONE	
Fermentation tanks	temperature-controlled stainless steel tanks
Fermentation protocol	The grapes are pressed in a protected atmosphere with nitrogen to avoid loss of aromas. The must rests for 12-24 hours, then sediment is removed and it is fermented with selected yeasts in temperature-controlled conditions.
Malolactic (yes / no)	no
Lees contact / battonage	yes, for at least 3 - 5 months
Barrel ageing	no
Total production (9lt cases)	
Fining Agent**	bentonite
Suitable for Vegetarians? Yes/No	yes
Suitable for Vegans? Yes/No	yes
Organic? Yes/No	no
TECHNICAL ANALYSIS / ANALISI TECNICA	
Alcohol %	12.5%
pH	3,2-3,3
Residual sugar(g/l)	2,3 - 2,8 g/l

Total acidity/tartaric (g/l)	6.5 g/l
Volatile acidity/acetic (g/l)	0.27 / 0.42
Free SO2 (mg/l)	>35 on bottling
Total SO2 (mg/l)	90/120
Tartrate stabilisation	yes
Filtration 1 coarse (micron size)	50-30
Filtration 2 fine (micron size)	from 15 to 5 micron and 0.45 when bottled
Other treatments used on wine	
TASTING NOTES / NOTE DI DEGUSTAZIONE	
Colour	Brilliant Straw yellow with green hints
Nose	Pleasant fruit aromas of pineapple and pear and floral aromas of citrus and white flowers
Palate	Dry, full-bodied, fresh and clean with crisp acidity
Finish	Clean and dry
White/Rose: 1 to 9 <i>1 = dry, 5 = medium, 9 = sweet</i>	2 - Well-structured with good acidity
Food Pairing	A classic wine for fish. Also perfect with antipasti, grilled chicken and salads.
OTHER INFO / INFORMAZIONE ADDIZIONALE	
Medals/Awards	
Press Quote	"This is another fabulous example of one of Italy's rarest grape varieties - falanghina. It is on tip top form in this inexpensive wine, with gooseberry, greengage and lime notes cavorting around on your palate. The acidity is so crisp and thirst-quenching, it can even handle chilli spice and curry heat!" - Matthew Jukes, 26 June, 2010
	"One of Italy's rarest grape varieties, falanghina is on top form in this gooseberry and lime-laden wine that has the acidity to handle even chilli spice." - Matthew Jukes, as appeared in <u>The Daily Mail</u> ; 26 June, 2010
Life of Product	2 years
RSP/RRP	£7.99
Stockists	Sainsbury's
Background	