



MASSERIA FRATTASI

CASA FONDATA NEL 1779



DONNALAURA

FALANGHINA DEL SANNIO DOP TABURNO Harvest TARDIVA

The Donnalaura is the emblem of the place of origin of the falanghina, Montesarchio, with two biotypes, one now known throughout Campania and another more rare, exuberant, and with great acidity. Laura is the grandmother of the winery owner, Pasquale Clemente.

Production area

Montesarchio, Bonea, Tocco Caudio

Ground type

Clay, calcareous and volcanic deposits

Wineyard

100% falanghina

Altimetry

1312/2625 feet above s.l.

Cultivation method

Espalier with guyot pruning

Harvest

Manual. Second week of November when the grapes reach their over-maturing

Vinification technique

Maceration cold pre. Soft pressing and temperature controlled fermentation at 14°C. Aging in steel for several months and bottle aging

Organoleptic description

Yellow color with honey reflections. Long perfumes of pear blossoms, according to the quote by Luca Maroni, who awarded him the best Italian white wine in the guidebook Annuario of the best Italian wines.

Availability	75 cl
Serving Temperature	12° C
Alcohol	14% by Vol.
Annual Production	4500 Bottle

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