



# FALANGHINA IGT PUGLIA CANTINA LEVORATO

**Producer:** Cantina Levorato

**Region of Origin:** Puglia, Italy

**Appellation:** Indicazione Geografica Tipica (IGT)

**Grape Variety:** 100% Falanghina

**Alcohol Vol.:** 12%

**Harvesting:** The grapes are harvested in mid to late September to ensure they capture their characteristic freshness and vibrant fruit flavors. Harvesting is performed during cooler hours to preserve aromatic intensity.

**Vinification:** After gentle pressing, the must undergoes fermentation at controlled temperatures in stainless steel tanks to retain the varietal's fresh and aromatic profile. The wine is aged in stainless steel to enhance its crisp and lively character.

**Appearance:** Bright straw yellow with subtle greenish highlights, reflecting its freshness and youth.

**Nose:** Aromatic and vibrant, with notes of citrus fruits like lemon and grapefruit, accompanied by hints of white flowers and green apple. Delicate herbal undertones and a touch of tropical fruit, such as pineapple, add depth.

**Palate:** Light to medium-bodied, with flavors of zesty citrus, crisp green apple, and a touch of pear. The wine has lively acidity, offering a refreshing and balanced mouthfeel. A hint of minerality and almond emerges on the clean, lingering finish.

**Best With:** Seafood dishes, such as grilled shrimp, calamari, or mussels. Fresh salads with citrus or herb dressings. Light pasta dishes with vegetables or seafood.