



Vesevo, Beneventano Falanghina 2015

PRODUCER

The name Vesevo is the historic name for Vesuvius. The vineyards are located in the Irpinian hills of Campania, potentially one of Italy's most exciting wine producing areas. Despite being so far south, there are large differences here between day and night temperatures, making this one of the latest regions in Italy to harvest.

VINEYARDS

The vineyards are situated between 450-550 metres above sea level and benefit from a cool breeze that blows off the Bay of Naples. This same breeze has, over the centuries, blown volcanic ash from Vesuvius inland, giving the soil here a volcanic character rich in minerals and trace elements. This lends a great depth of flavour to the grapes.

VINTAGE

A hot and dry harvest resulted in excellent ripening of the grapes. Good health of the vineyards allowed the growers to push maturation to an over-ripeness, and so produce a wine with pronounced varietal characteristics.

VINIFICATION

The flavours obtained in the vineyard were then preserved in the winery. The must was chilled immediately and fermented at typical New Zealand temperatures (12-14°C) rather than the higher fermentation temperatures (18-20°C) that are so prevalent in Italy. The wine remained in stainless steel tank until bottling, with no oak and no malolactic fermentation. Lees stirring took place to impart more flavour and body to the wine.

TASTING NOTES

Low temperature fermentation has retained the fresh, crisp and aromatic quality of the wine whilst still allowing its character to shine through. Perfumes of white flowers and white melon with mineral notes provide a backdrop to the full, ripe palate, and lift the finish. An elegant wine, with a lingering touch of honey.



VINTAGE INFORMATION

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| Vintage | 2015 |
| Region | Benevento, Campania |
| Grape Varieties | 100% Falanghina |
| Winemaker | Antonio Melone |
| Features | Sustainable, Vegetarian |
| Closure | DIAM Cork |
| ABV | 13% |
| Residual Sugar | 5g/L |
| Acidity | 6.5g/L |
| Wine pH | 3.2 |
| Bottle Sizes | 75cl |