
LA SIBILLA FALANGHINA 'CRUNA DEL LAGO'



Region: Campania, Italy

Appellation: Campi Flegrei DOC

Grapes: 100% Falanghina Flegrea

Farming: Practicing Organic

Age of vines: Planted in 1955

Altitude, Aspect, & Soil Type: 100 M, SW Facing, Sand of volcanic origin

Typical Harvest Time: End of August - Early September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 6 months on the lees in stainless steel

Finishing: Filtered and cold stabilized

Production: 4,000 bottles annually

Notes from Oliver:

Just north of Naples, right on the coast of Campania, there is a very small grape-growing area called the Campi Flegrei. The soil is so sandy here that the vines can be planted directly in it, without being grafted to other rootstock. Perhaps it is this very unusual fact that makes these wines so distinctive, along with the great care given to the vines and the wine by Luigi di Meo and his family.

Cruna del Lago is a reserve bottling of La Sibilla's Falanghina, and is my kind of reserve wine - the same zesty herbal/mineral aspects as the regular bottling but with the volume turned up. (The best fruit, in other words, but no fancy cellar work such as barriques.) I had this with Luigi di Meo at an excellent local seafood restaurant in the Campi Flegrei and it was just the right wine.