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## LA SIBILLA FALANGHINA

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**Region:** Campania, Italy

**Appellation:** Campi Flegrei DOC

**Grapes:** 100% Falanghina Flegrea

**Farming:** Practicing Organic

**Age of vines:** Planted between 1985 and 2000

**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:** 40,000 bottles annually

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### 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.

This is a very distinctive example of how delicious Campanian white wines can be. It delivers a crisp mineral character while also showing appealing aromas and flavors of citrus, flowers, and tarragon. This is an excellent seafood wine. I also drink it as a dry aperitif, with olives and salami, while deciding what to make for dinner.