



Denier-Handal Vineyards 2017 Falanghina

Winemakers: Dick Handal

§ Harvest dates: September 15, 2017

§ Dry Creek Appellation, Sonoma County

§ In the Cellar: Fermented in 100% stainless steel tanks

§ Length of fermentations: The Falanghina was slowly at low temperatures in order to preserve the fruit Aromas and flavors.

§ Bottled Date: July 27, 2018, with a light filtration.

§ Alcohol: 13.3%

§ pH: 3.6

§ Residual Sugar: <0.5 %

§ Varietals: 100% Falanghina

The 2017 Denier-Handal Falanghina is a faithful interpretation of the wines made by this grape in its native land, Italia. This grape is originally grown in the Campania Region. Our wine is a perfect example of the excellent wines produced from grapes grown in the Dry Creek Valley of Sonoma County. The Terroir is perfect for this hot weather white wine grape. It is a balanced wine with the fruit, acid, alcohol and tannins all in harmony. The finish is long with the bright flavors, tannins and acid lingering to prolong the enjoyment. Enjoy!

The wine has a bright straw-like color. The aromas suggest hints of flowers, melon and, as some detect, almonds. Falanghina is a dry white wine with good , but not excessive acidity. Light in weight, and on the the palate it is elegant with a touch of minerality. Properly balanced, this wine is a fine example of one of Italy's wonderful white wines made from native grapes. Enjoy it with seafood, shellfish, and mild cheeses.

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