



EVERY BOTTLE



TELLS A STORY

## FATTORIA PAGANO ROSÈ

### TECHNICAL INFORMATION



<b>Country</b>	Italy
<b>Region</b>	Campania
<b>Producer</b>	Fattoria Pagano
<b>Composition</b>	100% Falanghina
<b>Certifications</b>	Environmentally Friendly, Sustainable

### WINEMAKER NOTES

Falerno del Massico is the descendant of the famous Roman wine Falernum, which was considered one of the best reds ever by the emperors and patricians of Rome. Despite its extraordinary fame in ancient times, with the decline of the Roman Empire and its subsequent fall, traces of this mythical wine were lost. The rediscovery of the production area of the Monte Massico area began during the 19th century, but only in the last 40 years have some local producers decided to recover the great tradition by re-proposing a wine that could recall the famous nectar of the times of the Ancient Romans. Thus was born the rediscovery of a great terroir and a wine that today ranks rightfully among the best excellences of Campania winemaking. Antonio and Angelo, a father-son team, are pioneers of this project, dictated solely by love of the land.

### TASTING NOTES

Rosé wine, fresh and fruity, but complex and elegant which binds its characteristics to the volcano of Roccamonfina. Salmon pink in color, intense aromas of cherry, red currant and pomegranate. It stands out for its long persistence.

### PAIRING SUGGESTIONS

#### VINEYARD

- Composition: Aglianico, Piedirosso, Merlot
- Vineyard of origin: Carinola
- Planting Year: 2003 - 2004
- Altitude: 300 mt
- Exposure: West
- Soil: Clayey, calcareous
- Plant density: 5400 plants per hectare
- Pruning system: Spurred cordon , Guyot
- Yield: 1.2kg per vine



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- Harvest period: Second and third decade of September
  - Harvest: Manual, in 15 kg crates
  - Vinification: Stainless steel vats
  - Fermentation: in refrigerated stainless steel tanks a controlled temperature
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