



# Mustilli

## falanghina del sannio doc



**VINEYARDS** 100% Falanghina

**DENOMINATION** Falanghina del Sannio DOC

**VINTAGE** 2018

**ALCOHOL** 12.5% vol

**PRODUCTION AREA** Sannio

**EXPOSURE & ALTITUDE** Southwest facing, 250m above sea level

**TYPE OF SOIL** Calcareous, volcanic and clay

**PLANTING** Guyot 3,300 vines per hectare

**YIELD** 7 tonnes/hectare

**WINE MAKING AND AGEING** Manually harvested around mid October. Grapes are immediately whole bunch pressed at low pressure

**FERMENTATION** Duration 14-20 days. In stainless steel tanks at 15°C with selected yeast.

**AGEING** Fining with batonnage for 2-3 months. Ageing 3 months in bottle. The bottling is preceded by a light clarification and cold stabilization

**COLOUR** Straw coloured, with vivid golden and green hints

**BOUQUET** Intense, persistent, fruity with overtones of red skin fruit such as apple variety of "annurca". Floral and lightly peppery

**TASTE** Dry, fresh, persistent, of medium body and structure

**SERVING TEMPERATURE** 10-12°C.

**FOOD PAIRING** Excellent with seafood, shellfish, vegetables, risotto, rice timbales, fresh fish "carpaccio", and white meat

**società agricola mustilli srl**

sant'agata dei goti, (bn) italia

tel +39 0823 718142 / fax +39 0823 717619

mail info@mustilli.com / [www.mustilli.com](http://www.mustilli.com)



# Mustilli

## greco sannio doc



**VINEYARDS** 100% GRECO

**DENOMINATION** GRECO Sannio DOC

**VINTAGE** 2018

**ALCOHOL** 12% vol

**PRODUCTION AREA** Sannio

**EXPOSURE & ALTITUDE** South facing, 250m above sea level

**TYPE OF SOIL** Calcareous, volcanic and clay

**PLANTING** Guyot 3,300 vines per hectare

**YIELD** 6 tonnes/hectare

**WINE MAKING AND AGEING** Manually harvested around mid October. Grapes are immediately whole bunch pressed at low pressure

**FERMENTATION** Duration 14-20 days. In stainless steel tanks at 15°C with selected yeast.

**AGEING** Fining with batonnage for 2-3 months. Ageing 3 months in bottle. The bottling is preceded by a light clarification and cold stabilization

**COLOUR** Light, vivid, straw-coloured

**BOUQUET** Refined, elegant and complex, with good intensity and persistence. Appealing yellow pulp fruit scents, floral tones of broom and white-thorn with vanilla and honey notes. It is possible to perceive light mineral hints

**TASTE** Dry, soft and velvety. Good freshness and balance, intense and persistent

**SERVING TEMPERATURE** 10-12°C

**FOOD PAIRING** Aromatic white meat, first courses with vegetables, medium mature cheeses

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## aglianico sannio doc



**VINEYARDS** 100% Aglianico  
**DENOMINATION** Aglianico Sannio DOC  
**VINTAGE** 2017  
**ALCOHOL** 12% vol  
**PRODUCTION AREA** Sannio  
**EXPOSURE & ALTITUDE** Southwest facing, 250m above level sea  
**TYPE OF SOIL** Calcareous, volcanic and clay  
**PLANTING** Guyot, 5,000 vines per hectare  
**YIELD** 7 tonnes/hectare  
**WINE MAKING AND AGEING** Manually harvested around the end of October  
**FOOD PAIRING** Duration of 14-20 days in stainless steel tanks with selected yeast.  
**AGEING** In stainless steel and partly in French oak. 6 months in bottle.  
**COLOUR** Deep ruby with purple hints  
**BOUQUET** Intense and persistent of dark and red fruit, sour black cherry, officinal plants, lavender, sage and thyme.  
**TASTE** Dry, savory, fairly tannic, full with peppery notes  
**SERVING TEMPERATURE** 16-18°C.  
**FOOD PAIRING** Pairs well with soups, Italian "lasagna", "sartu", beef, chicken dishes and soft cheeses

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