

Great Wines from Campania



## MORABIANCA



### COLOR

Bright yellow with greenish reflections.



### BOUQUET

Fresh and fruity, with intense notes of tropical fruits, apple, melon, kiwi, peach, citrus and floral hints.



### TASTE

Freshness is decisive thanks to a strong acidity in perfect balance with the wine structure.



### FOOD PAIRINGS

Appetizers  
Finger food, sea salads.

First courses  
Sea food dishes and shellfish

Second courses  
Grilled squid, octopus, shellfish dishes.



### AGING POTENTIAL

15 years and more



### SERVING TEMPERATURE

12-14 °C.

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### MORABIANCA

A selection of grapes from a single vineyard located in Mirabella Eclano. It is a unique wine, the result of a careful study of viticulture zonation and represents a new prospective and expression of the Falanghina grapevine.

#### APPELLATION

Irpinia Falanghina DOC

#### VARIETY

Falanghina 100%

#### VINEYARD AND SOIL

The estate is Mirabella Eclano, the exposure is South-West and the soil is sandy, tufaceous, rich in minerals with clay layers, well drained. The altitude is of 400 m a.s.l, the training system is the espalier with Guyot pruning, the density of plantation is 4.000 vines/hectare and the yeald about 70 q/ha and about 1,75 kg/vine.

#### AGE OF THE VINEYARD

10 years

#### HARVEST PERIOD AND TYPOLOGY

End of October, manual harvest.

#### VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks at controlled temperature. Refines for 2-3 months in bottle before release.

WINE PROFILE



## The estate of MORABIANCA

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It is the main estate owned by the Mastroberardino family, in the heart of the Taurasi DOCG area. The epicentre of Aglianico production, research and experimentation, this estate is spread over several hills with different exposures and is dedicated to the production of red grapes on the slopes characterized by soils with a greater presence of organic matter and volcanic matrix, as well as white grape vines in areas where soils contain more limestone and clay. In this estate an important trial has also been conducted, that led to the production of a Falanghina grape variety of great character expressed in the cru Morabianca Falanghina Irpinia DOC..



## Mirabella Eclano

**Extension of the estate:** 65 hectares

**Soil:** deep, sandy loam texture, volcanic matrix with clay presence in its depths and limestone throughout.

**Vines cultivated:** primarily Aglianico and Falanghina, Greco and Fiano in experimental vineyards.

**Plant density (plants/ha):** 4,000 (white varieties) to 6,000 (Aglianico)

**Training system:** Guyot (for white varieties) and cordon spur (Aglianico)

**Exposure:** various slopes, mainly South-West

**Altitude:** from 350 to 450 meters a.s.l.

