

TENUTA SAN FRANCESCO

COSTA D'AMALFI BIANCO



Pale yellow color. Intense, fruity, flowery and mineral on the nose with scents of white peaches, citrus fruits, aromatic herbs such as sage and time. Crisp, refreshing, succulent, mineral with bright acidity with a crisp and gratifying finish.

Color: White

Grapes: Falanghina, Biancolella, Pepella

Area of Production: Campania, Amalfi Coast

Age of Vines: 60-100 Years

Soils: Thin superficial layer of red clay and volcanic ash over Dolomite limestone

Farming Practices: Certified Organic

Yeast: Indigenous

Fermentation and aging: 6 - 8 months in steel and 1 - 2 months in bottle.

Alcohol: 13%