



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Falanghina di Sannio, Fremondo

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**Price** £10.45  
**Code** GUAR015

A fruity, balanced and refreshing wine using this lesser-known grape.

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### **Tasting Notes:**

The wine has a straw-yellow colour and a strong fruity bouquet. The fruity nuances increase as the wine opens up, leading to a well-balanced, pleasant and refreshing finish.

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Specification	
<b>Vinification</b>	Vinification: Cold-maceration (8c) Fermentation: In steel for 20 days at controlled and constant temperature 13c No malolactic fermentation Ageing: In bottle Bottling: January after harvest
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Campania
<b>Type</b>	White Wine
<b>Grapes</b>	Falanghina
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded and full flavoured
<b>Producer</b>	La Guardiense
<b>Producer Overview</b>	The farming co-operative La Guardiense, which is one of the biggest in Italy, was founded in 1960 by 33 farsighted and courageous farmers.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Ideal with light appetizers, gnocchi or home-made pasta with tomato sauce. Try also fish dishes, shell fish and other seafood dishes. Very good with aubergine parmigiana and perfect with soft creamy cheese