



## Bianco di Falco Zibibbo IGP 2022

Cantine Benvenuto

<b>Type</b>	White wine
<b>Origin</b>	Italy, Calabria
<b>Producer</b>	Cantine Benvenuto Francavilla Angitola
<b>Classification</b>	IGP
<b>Expansion</b>	In the barrique
<b>Contents</b>	75 cl
<b>Vintage</b>	2022
<b>Enjoyment phase</b>	up to 5 years
<b>Serving temperature</b>	8 - 10°C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Zibibbo
<b>Article no</b>	18115224

### Comments

Bianco di Falco, takes its name from the first Calabrian IGP Zibibbo, the result of a long and arduous recovery process that lasted 11 years and was completed in 2013, using only grapes from the Falco district located on the south-western slopes of the Francavilla Angitola hills, at the foot of the Serre Regional Park mountains and overlooking Lake Angitola and the splendid Costa degli Dei.

### Pairing

Fine fish (e.g. turbot, scallops), lobster, poultry with herbs, pumpkin ravioli or mature goat's cheese. Ideal with fine, aromatic cuisine with a Mediterranean touch.

### Tasting notes

Clear straw yellow colour with golden reflections, intense and explosive on the nose with a complex aromatic range that varies from notes of orange blossom, violet and sage to vanilla. On the palate, the sensations of minerality and sapidity are

masterfully balanced by the softness, elegance and fullness of the structure. Great intensity and persistence with a very long finish.