

Viglione Falanghina Maioliche Puglia IGP 2023



Region

The heel of Italy, Puglia is a southern region known for its warm Mediterranean climate with the name thought to be derived from the Latin `a-pluvia` or lack of rain. This fertile region along the Adriatic coast is the heartland of the Primitivo grape variety (claimed as the origin of California's Zinfandel variety). Particular DOCs known for distinctive quality include Salento, Manduria and Gioia del Colle. The region is also known for a range of other native varieties such as Negroamaro, Susumaniello, Nero di Troia and Verdeca.

Producer

Tenuta Viglione is an organic producer family-run, sitting on the borderline of Basilicata and close to Gioia del Colle (translating to Joy of the Hills) and historical town of Matera. Soils have a mix of clay and limestone and fossils from when the land was under the sea, giving their wines fresh minerality. The Maioliche range can be recognised by their tile-inspired labels by the Italian pottery style it is named after, offering the "perfect balance between tradition and modernity". The range includes indigenous varieties of Primitivo, Negroamaro, Nero di Troia, Falanghina and Fiano.

Tasting Notes

This lovely fresh white wine from Puglia is made in steel tanks to promote fresh fruit flavours. In colour it is pale straw yellow with golden glares. An aromatic nose of fresh apricot, with lemon and apple. The palate has a pleasant structure with smooth and creamy mouthfeel, complimented by flavours of vanilla, acacia honey, quince and citrus fruits.

Food

Pairs well with fresh seafood dishes.

Technical Information

Country	Italy
Region	Puglia
Grape(s)	Falanghina (100%)
Type	White
Style	Fruity
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry
Alcohol Content	12.5%
Closure Style	Cork
Organic/Biodynamic	Organic
Allergens	Milk: No
	Egg: No
Vegetarian/Vegan	Vegetarian: Yes
	Vegan: Yes



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