



BIANCHINI
ROSSETTI
1880

MILLE880



ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
FI-810-006
AGRICOLTURA ITALIA



Designation: Falerno del Massico DOP

Typology: White Wine - **Label:** Mille880

THE VINE-GROWING

Grape variety: CV Falanghina

Vineyard: Casale di Carinola (CE) Loc. Venezia

Soil: Volcanic, medium-textured tuff

Altitude: mt. 200 ASL

Rows' exposure: South-South East

Grapevine growing type: Gouyot

Overage grapevine edge: 10 yrs

Implant density (vine/ha): 4500

Planting pattern: 2,40 x 1,00 meters

Production per vine (Kg/vine): 1,00 - 1,50 kg

Production per hectare (q/ha): 60 - 70q

Yield grapes/wine (%): 60 - 70

Agronomic practices: Spontaneous grassing and green manure on alternate rows

Pest management: As per organic specification, exclusively with Sulfur - Copper (S-Cu)

Harvest period: 2nd decade of October

Harvest method: manual in 18 kg crates

Certification: organic (certifying body: ICEA)

THE OENOLOGY

Skin maceration: 8 hours skin cryomaceration in a temperature controlled and inert atmosphere close press

Pressing type: Soft press

Static clarification: In a temperature controlled steel container

Fermentation: In a temperature controlled steel container

Use of organic certified selected yeasts: Yes

Clarification: In a climate controlled steel container for 14/16 months or more depending on the vintage

Bottling preparation: Sterile filtration, isobaric bottling

In bottle aging: 6 months

Number of produced bottles: 5000

MEDIUM ANALYTICAL PARAMETERS

Alcohol content: 13,5% vol

Total acidity: 7,00 g/L

Ph: 3,30

Total sulphur dioxide (SO₂): 70 mg/L

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