



TECHNICAL SHEET WINE ALEIS



NAME: ALEIS

APPELLATION: IGP FALANGHINA - ORGANIC

VINEYARD: 100% FALANGHINA, CERTIFIED ICEA

ALCOHOL CONTENT: 13,5%

ALTITUDE: 150-200 mt. above the sea level

TRAINING SYSTEM: tent

YELDS PER HECTARE: 110 quintals

HARVEST: by hand

VINIFICATION: 6 hours of maceration in press, soft pressing, fermentation in stainless steel tanks at a constant temperature of 14 °C

MATURATION AND REFINING:
In stainless steel containers, refining in bottle.

CHARACTERISTICS:
From a special selection of Falanghina grapes, carefully harvested by hand and after a light maceration on the skins, born this wine that holds all the authentic scent of falanghina varietal. It has a good acidity and structure and it's perfect as aperitif and to accompany sea fish dishes or fresh cheeses.

SERVICE TEMPERATURE: 8-10°C



ALEIS - FALANGHINA ORGANIC AWARDS



AWC VIENNA 2018 - VINTAGE 2017 - SILVER



I VINI DI VERONELLI 2018 - VINTAGE 2016 - 85/100



LUCA MARONI 2018 - VINTAGE 2016 - 91/100
LUCA MARONI 2019 - VINTAGE 2017 - 88/100
LUCA MARONI 2021 - VINTAGE 2019 - 91/100
LUCA MARONI 2022 - VINTAGE 2020 - 90/100



VITAE 2018 - VINTAGE 2016 - 2 VITI



BIBENDA 2019 - VINTAGE 2017: 3 GRAPPOLI
BIBENDA 2020 - VINTAGE 2018: 3 GRAPPOLI
BIBENDA 2022 - VINTAGE 2020 - 3 GRAPPOLI



SLOW WINE 2022 - VINTAGE 2020



JANCIS ROBINSON UK 2021 - VINTAGE 2020 - 15,5++/20