

Description:

Feudi di San Gregorio Falanghina del Sannio is a vibrant white wine from Campania in southern Italy, crafted from 100% Falanghina grown in the hilly Sannio area. Pale straw in colour, it shows the freshness and aromatic lift that Falanghina is known for, with ripe fruit balanced by lively acidity. The volcanic and limestone soils of Sannio contribute minerality and clarity, making this a crisp, expressive example of one of Campania's most characterful native grapes.

Tasting Notes:

Pear, Apple, Citrus Zest, White Flowers, Light Tropical Notes, Mineral Finish

Allergens: Contains sulphites.

Dish Pairing:

- Grilled seabass or calamari
- Pasta with clams (spaghetti alle vongole)
- Caprese salad
- Fresh mozzarella or ricotta dishes

Talking Point:

Falanghina is one of Campania's oldest grape varieties, believed to have been cultivated since ancient Roman times. The Sannio zone, with its elevated vineyards and volcanic influences, is considered one of the best areas for the grape, giving particularly aromatic and mineral-driven wines. Feudi di San Gregorio has played a major role in reviving and modernising southern Italy's indigenous varieties, helping Falanghina regain the prestige it once enjoyed centuries ago.