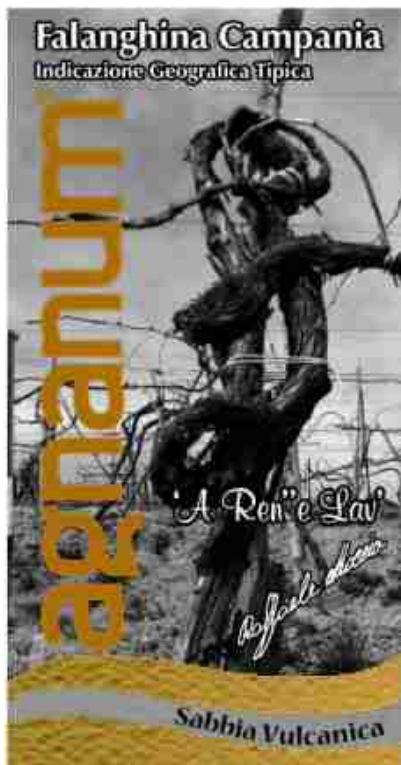


Agnanum

Wines



IGT Falanghina Campania "Sabbia Vulcanica" Bianco

DOC Campi Flegrei Bianco Falanghina:

Soil: volcanic ash and sand, sandy basalt and basalt subsoil

Grape: Falanghina

Age of Vines: 10 to 60 years old

Elevation: 150 to 200m

Vinification: Native yeast fermentation and aging in stainless steel tanks.



DOC Campi Flegrei Bianco Falanghina:

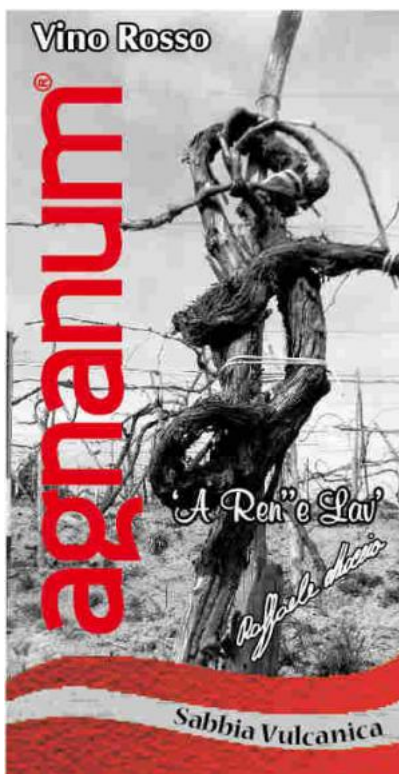
Soil: volcanic ash and sand, sandy basalt and basalt subsoil

Grape: Falanghina

Age of Vines: 60 to 200 years old

Elevation: 150 to 200m

Vinification: Native yeast fermentation and aging in stainless steel tanks.



IGT VDT "Sabbia Vulcanica" Rosso

Soil: volcanic ash and sand, sandy basalt and basalt subsoil

Grape: Piediroso

Age of Vines: 10 to 60

Elevation: 150 to 200m

Vinification: Native yeast fermentation and aging in stainless steel tanks.



DOC Campi Flegrei "Pér 'E Palumm":

Soil: volcanic ash and sand, sandy basalt and basalt subsoil

Grape: Piediroso

Age of Vines: 60 to 200

Elevation: 150 to 200m

Vinification: Native yeast fermentation and aging in stainless steel tanks.