

# Tenuta Scuotto

## Beneventano Falanghina



*Eduardo Scuotto was driven to settle in Irpinia by his passion for wine and his desire to experience the synergy between man and nature. With the support of his family, his dream has been realized and Tenuta Scuotto was founded. Each aspect of their production is characterised by respect for the traditions of the land, while at the same time avoiding uniformity. Working with enologist Angelo Valentino, the estate produces wines that show the passion of the winemakers and their love for this beautiful region rich of history and traditions. Tenuta Scuotto limits vine yields, pays great attention to detail, and harvests by hand, all to achieve the highest quality raw product. Their ambition is to continue on this path, being able to blend tradition with innovation to meet the changing tastes of wine lovers.*

<b>Appellation</b>	Beneventano Falanghina IGP
<b>Varietals</b>	100% Beneventano Falanghina (A genetically distinct variety of Falanghina that tends to be more structured and floral)
<b>Production</b>	20,000 bottles
<b>Soil</b>	Clay and sand
<b>Exposure</b>	South/Southeast
<b>Vineyard Age</b>	10 years
<b>Pruning</b>	Guyot
<b>Agricultural Method</b>	Sustainable
<b>Harvest</b>	Manual
<b>Vinification</b>	Soft pressing of the grapes followed by 30 days of temperature-controlled fermentation using natural yeasts. Aged in stainless steel and for three months in bottle. Malolactic fermentation was blocked. The wine is bottled after a light filtration.

