



## Bravo Wine Imports

CAMPANIA – *Azienda Vinicola Trabucco Falerno Del Massico*

### Trabucco Bianco 16 Marzo DOP



**Wine:** Falerno del Massico Bianco DOC “16 Marzo”

**Grape:** 100% Falanghina

**City:** Carinola

**Soil:** Clay, sand with lots of volcanic intrusions. Elevation 1,200 feet.

**Color:** Straw yellow with greenish highlights.

**Nose:** Intense nose of flowers, Mediterranean and Tropical fruit and spices. Golden apple, litchi and Jackfruit with scents of honey, star anise, white pepper and cardamom.

**Taste:** Soft yet refreshing due to its salinity and bright acidity. Medium bodied with long elegant finish.

The Falerno wine can be made white by using a minimum of 85% up to 100% of Falanghina grapes. Also, a 15% of other local variety typical of Campania region are allowed in the mix.

16 Marzo means March 16th date of birth of Danilo Trabucco (March 16th, 1997) son of professor Nicola Trabucco (founder) and now owner and wine maker. At the death his father Nicola, Danilo was only 20 years old, he was still studying

winemaking, but he decided not to give up and he took over the winery. Two years later he was awarded youngest most talented winemaker in Campania region.

## Bravo Wine Imports

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