


POGGIO la NOCE
FIESOLE, ITALIA

Bàja

Baja is a Falanghina from the Campi Flegrei area, selected and produced for Poggio la Noce, right in the heart of the Campi Flegrei area outside of Naples, from a vineyard located on a promontory surrounded by sea. Born out of a selection of the best falanghina grapes, Baja has deep mineral notes combined with elegant fruitiness, and the surprising saltiness of the sea. These are the classic characteristics of an exceptional Falanghina, which make it the perfect accompaniment to seafood.

VINEYARD Campi Flegrei, Baia, NA

APPELLATION Falanghina DOC

VARIETALS Falanghina

SOIL Of volcanic origin with sandy soil characterized by a strong presence of ash and lapilli

VINEYARD ELEVATION 50 to 150 meters above sea level

ORIENTATION South West facing

VINEYARD SIZE 0.5 hectare

AVERAGE VINE AGE 25 to 50 years, original rootstock

YIELDS 60 to 80 hectoliter/hectare

TRAINING SYSTEM Double Guyot

HARVEST Typically mid September.
The Bàja grapes are handpicked in the early morning benefiting from the cool temperatures and kept under dry ice until brought in to be pressed.

WINEMAKING Fermentation takes place in temperature controlled stainless steel vats and occurs naturally using the grapes own indigenous yeasts.

AGEING The wine will age in stainless steel for 6 months and age further in bottle for another year.


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BOTTLES PRODUCED 1000 bottles

ALCOHOL 13%

POTENTIAL CELLARING 5+ years

TASTING NOTES Baja has deep mineral notes combined with elegant fruitiness, and the surprising saltiness of the sea. These are the classic characteristics of an exceptional Falanghina, which make it the perfect accompaniment to seafood.

