

FEUDI DI
SAN
GREGORIO

1986>2026

40 ANNI DI CURIOSITÀ

SERROCIELO

From the most suited vineyards, we have selected the best Falanghina grapes to create Serrocielo of the exclusive "Selezioni" line for the best restaurants and wine bars. The new elegant bottle- inspired by Massimo Vignelli's great talent -features delicate grooves complemented by a label with the colour of serenity: light blue, like the sky on a cloudless day.

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THE 2025 VINTAGE

The winter in 2025 was generally mild with sparse rainfall. The temperatures in January and February were above average with infrequent, sporadic precipitation.

March and April saw heavier rainfall. The summer was hot, but interspersed with well-distributed rainfall and, above all, marked temperature swings. Temperatures in July and August were particularly high, at times spiking above 40°C.

The 2025 harvest began slightly earlier than in previous years. Temperatures in September and October were ideal for the ripening stage and when harvest time came the grapes were healthy and well balanced. The Falanghina grape harvest began on 8th September 2025.

Pierpaolo Sirch

Agronomo e Direttore della produzione

Denomination: Falanghina del Sannio DOC

Grapes: Falanghina

Fermentation: in steel tanks at 16/18 °C

Maturation: About 5–6 months in stainless steel tanks, with aging on its own lees and repeated bâtonnage to resuspend the fine lees.

Organoleptic examination: The colour is pale straw yellow with bright greenish highlights. The bouquet is intense and persistent with sensations of small white flowers and fruit. The taste is fresh and balanced, with a clean finish.

Food pairings: Recommended to accompany classic seafood dishes such as sautéed clams, shrimp salad, stuffed mussels, and spaghetti with shellfish.



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