

POGGIO la NOCE  
FIESOLE, ITALIA

# Bàja



**Characteristics of the vineyard** *Location of vineyard:* Baia (NA) within the Doc “Campi Flegrei”  
*Elevation:* 50 to 150 m.  
*Size:* 0.5 hectares  
*Soil:* Of volcanic origin with sandy soil, characterized primarily by the presence of ash and lapilli  
*Orientation:* South – West  
*Vineyard density:* 5000 plants/hectare  
*Training system:* Guyot  
*Average age of the vines:* 25 to 50 years, original rootstock

**Appellation** Falanghina DOC Campi Flegrei

**Varietals** 100 % Falanghina

**Winemaking and Ageing** *Yield:* 60-80 hl/ha  
*Harvest time:* around mid-September, manual harvest.

*Fermentation:* The grapes undergo gentle pressing and fermentation occurs in steel vats with temperature control using indigenous yeasts.

*Ageing:* The wine ages for 6 months “sur lies” in steel and another 12 months in bottle.

**Bottles produced** 2000 bottles

**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 Campi Flegrei Falanghina, which make it the perfect accompaniment to seafood.