

# Arco di Traiano

Falanghina, 2014



## ABOUT THE WINE

A massive stone arch, Arco di Traiano, stands in honor of Emperor Trajan in Benevento, Italy, around which Falanghina vines have grown for millennia. But it wasn't until the mid-1990s that Falanghina gained widespread appreciation. That's when wineries upgraded to stainless-steel tanks, which keep out oxygen and preserve the grape's bright aromas and flavors. We made this Falanghina in collaboration with the Botter family, which works with growers throughout Italy.



## DID YOU KNOW?

In ancient Rome, Falanghina grapes were used to make Falernian, a highly prized wine supposedly so alcoholic it could be set alight.

## ABOUT THE REGION

Beneventano is a small region in the province of Campania, near Naples. The weather is very warm and dry, moderated by cooling breezes from the Mediterranean. This helps preserve the wine's fresh, vibrant flavors, but Falanghina grapes also have waxy skins that help retain the citrus and floral aromas as the grapes ripen in the region's dry heat.



Beneventano, Italy

## AT A GLANCE

**Variety:** Falanghina

**Vintage:** 2014

**Vineyard:** Various

**Oak:** Stainless steel (no oak)

**Alcohol:** 12.2%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/66](https://blueapron.com/wines/66)

## TASTING NOTES

**Arco di Traiano Falanghina** is a vibrant, zesty wine with delicate citrus and floral flavors. It's the same style of Falanghina enjoyed by Campania locals.

### 1) Look at the Color



Straw

### 2) Swirl & Smell



Lemon



Lime



Jasmine



Almond

### 3) Taste & Savor



#### TASTING TIP

Note the wine's palate-coating body, which doesn't typically accompany brightness in white wines. But that's Falanghina's unique signature.

### 4) Pair and enjoy!



Light  
& Fresh

#### Match this wine's symbol to a Blue Apron Meal

Light, fresh whites elevate the flavors of a dish's fresh ingredients and help them shine, almost like a chorus providing the background harmony. That's why these wines—such as Pinot Grigio, Grüner Veltliner and unoaked Chardonnays—are sublime with simple broiled sardines.

#### More classic pairings:

Spring salads | Linguine with clams | Pesto