



Wine Description

Ruby red. The nose is very neat and clean: red fruits with a bit of spices and hints of eucalyptus. Good dry tannins. A versatile wine suitable for different occasions and food pairings. Perfect companion for dishes like mushroom-risotto, pasta with wild boar ragù, wild boar stew and cheese like Pecorino.

Wine Type:	still wine red dry
Alcohol:	14 %
Residual Sugar:	1.1 g/l
Acid:	5.47 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	5 years

Vineyard

Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	IGT Toscana Rosso
Site:	Maremma
Varietal:	Sangiovese 85 % 14 years 5000 plants/ha 7000 liter/ha Merlot 15 %

Weather / Climate

Climate:	mediteranian
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Harvest and Maturing

Harvest:	handpicked 16 kg cask
Grape Sorting:	manual
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 13 days
Maturing:	90 % large wooden barrel 3200 L used barrel 1 - 12 month(s) Sangiovese 10 % small oak barrel 500 L used barrel 1 - 12 month(s) Merlot 100 % steel tank 10000 L 13 - 18 month(s)

Bottling: natural cork | March 21, 2017 | 5321 bottles | Lot Number: L1703
natural cork | Aug. 31, 2017 | 6019 bottles | Lot Number: L1708
natural cork | Oct. 30, 2017 | 2704 bottles | Lot Number: L1710
natural cork | Jan. 25, 2018 | 6214 bottles | Lot Number: L1801

Product Codes

EAN: 8032130034084

Curiosity

The grapes for the Falko Rosso come from our two Tuscan wineries Corte Pavone in Montalcino and Valdifalco in the Maremma.

Food Pairing

Highly recommended in combination with dishes like risotto with mushrooms, pici with wild boar ragout, grilled fillet of beef or pecorino cheese.