



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:	0.28 g/l
Acid:	5.5 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 65 % 17 years 5000 plants/ha 7000 liter/ha Merlot 35 %

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 12 month(s) Sangiovese 10 % tonneau 500 L used barrel 12 - 12 month(s) Merlot 100 % steel tank 10000 L 5 month(s)

Bottling:

natural cork | June 17, 2019 | 2808 bottles | Lot
Number: L1906

natural cork | Aug. 7, 2019 | 6728 bottles | Lot Number:
L1908

natural cork | Nov. 13, 2019 | 3000 bottles | Lot
Number: L1911

natural cork | Dec. 6, 2019 | 3900 bottles | Lot
Number: L1912

natural cork | Jan. 17, 2020 | 4450 bottles | Lot
Number: L2001

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.