



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.

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| Wine Type: | Still wine red dry |
| Alcohol: | 14 % |
| Residual Sugar: | 0.6 g/l |
| Acid: | 5.2 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 14 - 16 °C |

Vineyard

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| Origin: | Italy, Toscana, Magliano in Toscana |
| Quality grade: | IGT Toscana Rosso |
| Site: | Maremma |
| Varietal | Sangiovese 65 % 18 years 5000 plants/ha 7000 liter/ha Merlot 35 % |

Weather / Climate

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| Climate: | mediteranian |
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Harvest and Maturing

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| 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 19, 2020 5500 bottles Lot Number: L2003 natural cork |

Product Codes

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| EAN: | 8032130034084 |
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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, picci with wild boar ragout, grilled fillet of beef or pecorino cheese.