



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:	3 g/l
Acid:	5.8 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C

Vineyard

Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	IGT Toscana Rosso
Site:	Maremma
Varietal:	Sangiovese 65 % 21 years 5000 plants/ha 7000 liter/ha Merlot 35 %

Weather / Climate

Climate:	mediteranian
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Harvest and Maturing

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 % small oak barrel 500 L used barrel 12 month(s) Merlot 100 % steel tank 10000 L 6 month(s)

Product Codes

EAN:	8032130034084
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Curiosity

The grapes for the Falco 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.