

GRANFALCO 2022

IGT Toscana Rosso

VALDIFALCO



Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	IGT Toscana Rosso
Site:	Maremma
Varietal	Merlot 80 % 27 years 5000 plants/ha 6000 liter/ha Mourvèdre 20 % 27 years 5000 plants/ha 6000 liter/ha

Cellar

Harvest	handpicked 15 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: 17 days
Maturing	50 % barrique 225 L used barrel 19 month(s) Merlot 30 % barrique 225 L new barrel 19 month(s) Merlot 20 % tonneau 500 L used barrel 19 month(s) Mourvèdre
Bottling	glass cork

Data

Wine Type:	Still wine red dry
Alcohol:	14.5 %
Acid:	5.4 g/l
Residual Sugar:	0 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2026 - 2041

Product Codes

EAN:	8032130036040
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Wine Description

Intensiv deep red color; complex nose with parfums of spices, wild berries and cacao; powerful and pleasant, with a good structure and a pronounced personality. The finish is long and quite sweet.

Food Pairing

Ideal to roasted or grilled meat, venison and mature cheese.