

GRANFALCO 2024

IGT Toscana Rosso

VALDIFALCO

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Origin:
Quality grade:
Site:
Varietal

Italy, Toscana, Magliano in Toscana
IGT Toscana Rosso
Maremma
Merlot 55 % | 27 years
5000 plants/ha | 6000 liter/ha
Syrah 35 % | 22 years
5000 plants/ha | 6000 liter/ha
Mourvèdre 10 % | 22 years
5000 plants/ha | 4500 liter/ha

Cellar

Harvest
Fermentation:
Malolactic Fermentation:
Fermentation Process

beginning/september - end/september
spontaneous with pied de cuve
yes
délestage | 1 - 3 x day | Duration: 5 days
pump over | 1 x day | Duration: 17 days
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
May 27, 2026

Maturing

Bottling

Data

Wine Type: Still wine | red | dry
Alcohol: 14 %
Acid: 5.42 g/l
Residual Sugar: 0.48 g/l
Certificates: vegan, organic, bio-dynamic
Allergens: sulfites
Drinking Temperature: 15 - 17 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2027 - 2042

Product Codes

EAN: 8032130036040

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.