



3 l



1.5 l



75 cl



37.5 cl

FALCONARO

RED WINE - ISOLA DEI NURAGHI IGT



ORGANOLEPTIC PROPERTIES

Colour: intense ruby red with garnet hues as it ages.

Nose: intense and enveloping with hints of the forest floor combined with the vanilla notes of the barrique.

Taste: warm, velvety, intense and persistent on the palate.

GRAPES

100% native red grapes.

AREA OF PRODUCTION

Territory surrounding the Winery, characterised by medium texture soils composed of clayey limestone of Miocene origin, medium height slopes, sub-arid climate.

PRODUCTION TECHNOLOGY

Vinification involves de-stemming and crushing, followed by fermentation for about 10 days at a temperature of 28°C. After drawing off, the wine undergoes malolactic fermentation, after which it is transferred to barrique where it is aged for about 12 months. After this period, ageing of the Falconaro continues in vitrified cement tanks.

AGEING

Best consumed 3 years or more after the harvest and can easily stand ageing for 6-8 years.

STORAGE TEMPERATURE

In cool, dry places protected from the light.

SERVING TEMPERATURE

18-20°C.

SERVE WITH

Roasts, game and mature cheeses.