



3 l



1.5 l



75 cl



37.5 cl

FALCONARO

CARIGNANO - 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.

Taste: velvety, intense, and lingering at the palate.

GRAPES

100% Carignano.

AREA OF PRODUCTION

Surrounding area of Cantina, characterised by medium-mixture soils consisting of Miocene clay-rich limestone in medium-height hilly sites and dry climate.

PRODUCTION TECHNOLOGY

The vinification technique requires destemming, followed by maceration for about 10 days, in contact with the skins, at a temperature of 26° C. After devatting, the malolactic fermentation takes place 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 not exposed to light.

SERVING TEMPERATURE

16-18°C.

SERVE WITH

Ideal with first courses, red meats, and full-flavoured cheeses.