

# Faletto

## Langhe rosso



**wine:** Rosso Langhe “Faletto” doc

**municipality of production:** various small vineyards, located in the municipalities near Alba

**grape:** this is the only assemblage that our company produces. The grapes and the percentages that will form the cut vary from year to year with the sole purpose of being able to provide a wine which is as balanced, captivating and seducing as possible. The grapes used are native, produced and processed under strict corporate control in the Langhe area. The secrecy used to assemble the grapes and produce this wine aims to give it uniqueness and distinction.

**vineyard area:** 1 hectares divided between all types of grapes

**exposure:** south-west

**alcohol content:** 14% - 14,5%

**soil type:** clay and sandy-mix

**farming system:** low-Gujot

**average age of the vines:** 10 – 20 years

**planting density:** 4000 plants per hectare

**time of harvest:** third week of September and second week of October

**maximum yield:** 90 quintals per hectare, depending on the thinning

**production containers:** stainless steel tanks

**aging containers:** 225 liters French oak barrels; the percentage of new and used containers is determined after the wine's health and analytic assessment once it has finished fermenting. The period of permanence in the barrels also depends on the structure that the wine shows during ageing.

**clarification and filtration:** none

**bottling period:** summer of the second year after harvest

**number of bottles produced:** 2000

**packaging:** 6 and 12 bottles cartons

**suggested food pairing:** pasta dishes and main courses, ideal with rabbit with peppers

**tasting notes:** color: purple red with mauve hues – nose: the assembly of three different grapes results in a very complex nose. It betters with a few years of aging in the bottle and its smell evolves. In the first years it is characterised by a sweet pepper flavor typical of the Cabernet Sauvignon, while the aging in oak barrels gives it a scent of black pepper.