



Famiglia Falorni

Bolgheri DOC Rosso

PRODUCTION AREA:

Toscana

GRAPES:

60% CABERNET SAUVIGNON, 30% MERLOT, 10% CABERNET FRANC

ALCOHOL CONTENT:

14,0% Vol.

VINIFICATION

The grapes are selected by hand before machine harvesting, to harvest only quality grapes. Subsequently the grapes are subjected to a short cold maceration of 36-48 hours, at the end of which the alcoholic fermentation naturally begins, which continues for about 14 days at a controlled temperature.

Aged for 9 months in oak barrels, completes its refinement in the bottle for a minimum period of 3 months.

TASTING NOTES

Colour: Concentrated ruby red in color.

Bouquet: Its intense aromas recall coffee, cacao, and sour cherry, with a rich background of wet earth.

Flavour: It is powerful and savory, with decisive tannins that blend into a fresh finish of ripe fruit.

FOOD PAIRINGS

Ideal with roasts, grilled red meat and cheese

Service Temperature: 16/18°C.

EAN CODE

8051490271502

www.agricoleselvi.it