TENUTE FALEZZA

www.tenutefalezza.com

Rosso

dei Falezza Veronese IGT

Organoleptic Characteristics

This Rosso Dei Falezza is produced using carefully selected grapes, trellis dried for approximately 4 months, intensifying extract and aromatic substances. The grapes are subsequently pressed and left to ferment for approximately one month. They are then refined in oak barrels for 16 months before completing the refinement period in the bottle. Harvest season: late September, perfectly matured grapes manually harvested and selected.

Colour

Complex ruby red with delicate garnet reflections.

Taste

Consistent on the palate, full-bodied, sapid and well-balanced with an intense and aromatic flavour, enhanced over time. The alcohol content is well-balanced with the silky and soft tannins, which enrich the characteristics of this royal wine.

Bouquet

Elegant fragrant notes carrying aromas of cooked fruit, spices and plum. These pair well with aromas of tobacco and leather. Expresses a structural finesse that is accentuated over time.

Pairings

Ideal with main courses; stewed meat, furred and winged game, hard and spicy cheeses.

Recomendations

We recommend serving it at cellar temperature, in long stem crystal glasses.

Grape varieties

Corvina 50%
Corvinone 15%
Rondinella 15%
Oseleta 10%
Croatina 5%
Merlot V.se 5%

Vinification

Drying process: 2 months
Vinification in stainless steel tanks: 30 days
Wooden barrels aging (French oak): 14 months in new and second hand ,500 liter, tonneaux
Bottle aging: 6 months
Aging potential: 10 years

Sugar: 8 g/l
Alcohol: 15% vol.
Acidity: 6 g/l
Extract: 32,8 g/l

0,75 l

Tenute Falezza
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