



IL FALCONE

Castel del Monte Rosso Riserva D.O.C.G.

Il Falcone has been an icon among red Apulian wines since its first vintage in 1971. Its name was chosen to honor Emperor Frederick II of Swabia, who conceived the castle Castel del Monte near Andria, and his passion for falconry. The castle later gave its name to the surrounding DOC and DOCG area.

The wine is obtained with carefully selected grapes sourced from the best vineyards of the estate, carrying on the traditional blend of the area with the main grape, Nero di Troia, giving the wine its elegant character and structure, and Montepulciano its suppleness. The maturation for 16 months in oak and for a further year in the bottle refines its great structure and develops its classic personality and elegance.



VARIETIES: 70% Nero di Troia and 30% Montepulciano

PRODUCTION AREA: Murgia hills in the Castel del Monte D.O.C.G. area

VINEYARDS: Located at an altitude of 180–220 meters on deep tufaceous and calcareous soils, the vines are trained to the spurred cordon system at 4,800 vines per hectare. Average yield is 90–100 quintals per hectare.

WINE MAKING: Harvest time is between the 3rd and 4th week of October. Maceration and color extraction are carried out in 120 hl stainless steel vats for 15–16 days with daily pump-overs and delestage.

AGEING: The wine ages for 16 months, 50% in 30 hl French oak casks and 50% in French oak barriques and tonneaux. A further year in the bottle before release allows the full development of Il Falcone's elegance and complexity.

TASTING NOTES: Bright garnet-red color; a multi-layered bouquet of ripe wild red berry fruit, leather, tobacco, and spices; complex, well balanced, and lengthy palate ending with fine-tuned tannins.

RECOMMENDED WITH: Full-flavoured dishes, such as pasta with hearty or meat based sauces, red meat, roasts, game and aged cheese. Serve at cellar temperature after proper oxygenation.

CELLARING: If correctly stored, this wine will continue to age beautifully up to 15–20 years.