

IL FALCONE 2003

Castel del Monte Rosso Riserva D.O.C.

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.

VARIETIES: 70% Nero di Troia and 30% Montepulciano

VINTAGE COMMENT: High temperatures and low rainfall characterized summer season until early September, then, thanks to the lowering of temperatures and some rain at the end of September vines regained their balance.

HARVEST TIME: Starting from October 15th **YIELD:** 82 q.li/ha

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

WINEMAKING: After malolactic fermentation, the wine matured in 1, 2 and 3 years old French oak barriques for 14 months, plus more than 1 year in the bottle.

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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.

ANALYTICAL DATA: Alcohol content 13.55%; total acidity 5.35 g/l; pH 3.40; residual sugar 2.2 g/l; total SO₂:78 mg/l.

