



# Rivera Rosso Riserva “Il Falcone”



**Varietal:** 70% Nero di Troia, 30% Montepulciano

**Elevation:**

**Practice:**

**Dry Extract:** 60 mgr/l

**ph:** 3.50

**Appellation:** Castel Del Monte DOC

**Soil:**

**Alcohol %:** 13.5

**Acidity:** 5.60 gr/l

**Sugar Residual:** 1.40 gr/l



**Tasting Notes:** Dense garnet-red color; multi-layered bouquet of ripe wild red berry fruit, leather, tobacco and spice; rich palate, austere, very lengthy and well-balanced.

**Aging:** The wine ages for 14 months, 50% in 30 hl French oak casks and 50% in 225 litre French oak barriques. A further year in the bottle before release allows the development of Il Falcone's elegance and complexity.

**Winemaking:** Harvest time is in 3rd week of October. Maceration and color extraction are carried out in 120 Hl stainless steel vats for 15 days with frequent pump-overs and delestage, to obtain at the same time better color/aromas extraction and softer tannins

**Food Pairing:** Its dense texture, complemented by barrel and bottle ageing, makes this wine the ideal complement to highly-seasoned dishes, such as full flavoured red meat, roasts, game, and meats with hearty sauces.

## Accolades

2015 **93** pts Wine Enthusiast

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