



ENOCLASSICA

selection

Il Falcone Riserva

Producer Rivera

Winemaker Leondardo Palumbo

Estate Founded 1900s

Country Italy

Region Puglia

Appellation Castel del Monte DOC

Grape Varietal 70% Nero di Troia
30% Montepulciano

Soil Composition Deep tufaceous soils

Elevation 200 meters

Fermentation Method 12-14 day maceration in stainless steel with frequent pump-overs to maximize colour and aromatics.

Aging The wine matures in French Oak barrels for 12-14 months to gain complexity without becoming 'oaky'. A further year in bottle before release helps to mature all the flavours.

Alcohol Content 13.5%

Tasting Notes Dense garnet red in hue; complex nose offering ripe fruit, leather, tobacco leaf, and spice; dry and austere but very generous in the mouth, displaying an absolutely magisterial structure and a lingering, well-balanced finish.

