

# IL FALCO LANGHE ROSSO D.O.P.

*Demaria Bartolomeo*



Denominazione / Product name:

Regione / Region

Tipologia / Type

Uvaggio / Grapes

**Il Falco Langhe Rosso D.O.P.**

Piemonte

Vino Rosso / Red Wine

65% Barbera d'Alba, 25% Dolcetto, 10% Nebbiolo

**Produzione / Production**

Vendemmia / Vintage

Vinificazione / Vinification process

Fine Settembre / End of September

Tradizionale in acciaio a temperatura controllata

Traditional vinification in stainless steel

Affinamento / Maturation

In barrique francese per 8 mesi

Aging in barrique for 8 months

**Dati tecnici / Technical data**

Alcohol / % Vol

Zuccheri / Sugar g. per lt

Acidità tot. Acidity g. per lt

Anidride Solf. tot. / Sulfites tot. mg. per lt

14.0 %

1.5

5.70

90

**Confezionamento / Packing**

EAN bottiglia / EAN code x bottle

EAN cartone / EAN code x case

Bordolese Europea 750 ML

8027979900935

8027979800938

PALLET EPAL-EUR

Bottiglie x cartone / bottles per case

Strati x pallet / layers per pallet

Cartoni x pallet / cases per pallet

Cartoni x strato / cases per layer

H PALLET cm

H cartoni / case height cm

Lung. / case length cm

Larg cart. / case width cm

Peso cart. / case weight kg

Peso pallet / pallet weight kg

80 x 120

6

10

100

10

180

17

31

25

7,2

745

**TASTING NOTES**

Red ruby color with garnet. Il Falco Langhe Rosso D.O.P. has a vinous and intense aroma, with hints of wood, made by the aging in French barriques, where the wine are stored for more than 180 days. A full-bodied wine, supple and silky, it results really balanced at the taste. Perfect with red meats and aged cheeses. Service temperature 20°C.