

IL FALCONE 2011

CASTEL DEL MONTE ROSSO RISERVA D.O.C.G.

IL FALCONE is the Rivera's signature wine and it is considered a cornerstone of Apulian viticulture. The wine is obtained by a careful selection of grapes sourced from the oldest among the estate's vineyards of Nero di Troia, in blend with other indigenous varieties. The maturation for 14 months in oak and for at least a further year in the bottle contributes to refine its great structure.

IL FALCONE is the name that Rivera has chosen to remember Emperor Frederick II of Swabia who built the castle called Castel del Monte near Andria so that he could indulge his passion for falconry. The castle later gave its name to the surrounding DOC and DOCG area.

IL FALCONE has gained appreciation worldwide for its complexity and its elegant personality

VARIETIES

70% Nero di Troia
30% Other local varieties

WINE MAKING

Harvest time is in 3rd week of October.

Maceration and colour extraction are carried out in stainless steel for 15 days with frequent pump-overs and delestage, to obtain at the same time better extraction and softer tannins

AGEING

The wine ages for 14 months, 50% in 30 hl French oak casks -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

ANALYTICAL DATA

Alcohol: 13,50%
Total acidity: 5.50 g/l
pH: 3.49
Residual sugar: 1,60 g/l
Total SO₂: 75 mg/l



PRODUCTION AREA

The Murgia hills in the Castel del Monte D.O.C. area

VINEYARDS

Located at an altitude of 200 metres 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

TASTING NOTES

Dense garnet-red colour; multi-layered bouquet of ripe wild red berry fruit, leather, tobacco and spice; rich palate, austere, very lengthy and well-balanced

RECOMMENDED WITH

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. Serve at cool room temperature, uncorking the bottle a half hour beforehand, or decanting the contents into a carafe to allow the wine to breathe

CELLARING

If correctly stored, this wine will continue to age beautifully over 10 - 12 years after bottling

AWARDS AND RATINGS

BIBENDA



Wine Spectator

 5 Grape Bunches

93/100 (Vintage 2010)

93/100 (Vintage 2009)

92/100 (Vintage 2010)

90/100 (Vintage 2009)