

CASCINA BONGIOVANNI



LANGHE ROSSO "FALETTO" D.O.C.



Grapes: Cabernet S. , Barbera and Nebbiolo

Alcohol content: 14% - 14,5%

Exposure: south-west.

Soil type: clay and sand mix.

Training system: low Guyot

Vine average age: 10 - 20 years

Plant density: 4000 vines/ hectare

Harvest: Grapes are harvested according to their optimal point of ripeness, between the end of September and the end of October.

Maximum yield: 90 quintals of grapes per hectare, reduced according to thinning operations

Vinification: different grape varieties have different ripening times and separate vinification in stainless steel tanks. Grapes are blended only after ageing in barriques for 12 to 18 months. No clarification or filtration before bottling is operated.

Number of bottles produced: 4,000 - also available in 1.5-litre magnum format.

Serving temperature: 16/18°

Tasting notes: Colour: purple red with mauve shimmers – Aromas: the assemblage of multiple grape varieties results in a complex scent. The taste of the first years is characterized by a sweet pepper scent, typical of Cabernet Sauvignon. The passing of time brings to an evolving of spice details, reminding of black pepper.

This wine is made from several varieties of grapes, both native and not, but produced and vinified in the Langhe area. Over the years, the path followed by the winery has given considerably more space to Cabernet Sauvignon, blended with vines such as Nebbiolo and Barbera, because of its capacity to further improving the physical-chemical characteristics that this sample naturally possesses. The total surface area is about one hectare. Recommended with main courses of a certain importance, ideal with rabbit or chicken with peppers.

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