



Falcone

Garda Cabernet Sauvignon
Denominazione di Origine Controllata



Grape Varieties: Cabernet Sauvignon

Vineyards: The vineyards are located 110 to 130 meters above sea level and they are north-east facing. Pruned-spur cordon-trained. Clayey limestone moraine soil with small gravel and sand presence.

Harvest: Cabernet Sauvignon ripens about two or three weeks later than Merlot and for this reason the fermentation and the subsequent ageing in barriques is done separately. For this wine, the work in the vineyard is the most important factor. With a very low yield, averaging 40-45hl/ha, we manage to achieve the optimal concentration of taste and flavors that ensures a long bottle aging.

Vinification: The process at the wine cellar consists in a traditional red vinification with a long maceration; the wine is then aged for 12 months in partly second and partly third passage small barrels.

Tasting notes: The Falcone vineyard was born together with La Prendina and creates a faithful example of the expressivity of Cabernet Sauvignon. Herbal notes are backed by silky tannins and excellent structure.

