

# Bricco del Falco

Monferrato DOC Rosso from Pinot Nero grapes

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## THE INFLUENCE OF THE TERROIR

Loazzolo is located in a microclimate whose conditions are particularly favorable for growing Pinot Nero, needless to say, it's definitely one of the most challenging grapes to grow due to its delicateness and the difficulty to reach the perfect level of maturation.

The altitude, sun exposure (specifically fresher verses east and west), the temperature range, the poor soil and calcium all ever changing due to the vintage and climate conditions, are all conditions that help to enrichour Pinot Nero, forcing us to constantly seek out the right equilibrium between the acidity and tannins, and sl owing the maturation to bring forth it's natural perfumes.

## DENSITY

6000 vines per hectare

## AVERAGE VINE AGE

15 years

## ASPECT

East, West

All of the vines are 100% estate grown within the community of Loazzolo

## GRAPE VARIETY

Product of 100% estate grown and bottled Pinot Nero

## YIELD

50 quintals per hectare

## VINIFICATION AND BOTTLING

The grapes are hand picked at complete maturation, destemmed and softly pressed. The first part of the fermentation takes place in horizontal vats at a controlled temperature between 24-26° C, slowly and delicately. Once the wine reaches 7-8 degrees of alcohol, the must is transferred to French barrels where it completes its alcoholic fermentation, malolactic fermentation and begins a long phase of aging.

## TASTING NOTES

Ruby red color with glimmers of red garnet. The nose is filled with cherry, blackberry, and strawberries accompanied with flora notes of roses and violet and a slight hint of white pepper, cloves, and cinnamon.

In the mouth there is delicateness and elegance made from the perfect balance between the vitality of the tannins and the acidity compensated with warm notes from the alcohol and a slight almond finish.

## SERVING SUGGESTIONS

One of the joys of Pinot Nero is it's versatility to enliven a wide array of dishes from simple starters and rich and earthy salads to pasta dishes and fattier fish, such as Chinook smoked salmon to even more complex and structured dishes with either white meat, such as pork loin or Chicken Cacciatore with roasted vegetables, or with red meats such as Veal steaks, or the traditional Italian Capretto.

## SERVING TEMPERATURE

16° - 18° C.

## ANALYSIS

See analysis on website [www.isolabelladellacroce.it](http://www.isolabelladellacroce.it)