

# **FALCONERA 2009**

## IGT Colli Trevigiani Merlot



FALCONERA is the name of one of Venegazzu's loveliest vineyards, set in the hills of the Trevignano marchlands, 40 kilometres northwards of Venice. It is here that the legendary Count Loredan, a prominent figure in the history of wine, used to go hawking with his falcons.

The Falconera vineyard is truly of unique beauty: the classic lines of a fine late 18th century Palladian villa serve as the backdrop for a wonderful vineyard of Merlot and Malbec vines.

The eye is quickly captured by the brilliant ruby red colour of this wine and the palate is captivated by the typical nuances of these varieties as they fuse into immediately recognisable soft red fruity flavours of blackberry and raspberry with a delicate flowery note of violets, accompanied by a hint of spiciness.

The taste experience reveals a highly pleasing fruit, followed by an impression of freshness and a sensation of cleanliness and elegance, making this wine is a real classic from the Venegazzu' terroir.

AGRONOMIC DATA	
<b>Vine species:</b>	Merlot 90% Malbec 10%
<b>Vineyard location:</b>	"Falconera" located in Venegazzù (40km north of Venice)
<b>Soil:</b>	A rich 'red' soil, typical of the "ferretto" soils of the Montello area, but at the same time soft and clayey and of medium consistency.
<b>Vineyard altitude:</b>	110 metres above sea level
<b>Method of cultivation:</b>	Guyot and spurred ridges
<b>Stocks per hectare:</b>	4,800 stocks per hectare
<b>Average yield per hectare:</b>	90 quintals
<b>Harvest period:</b>	from September 30
OENOLOGICAL DATA	
<b>Vinification:</b>	10 days' maceration in 150-hectolitre stainless steel vats
<b>Malolactic fermentation:</b>	Performed
<b>Seasoning:</b>	for approx. one and a half years in large 25 and 50-hectolitre oak barrels
	unfiltered
<b>No. of bottles produced:</b>	40,000
<b>Market launch:</b>	01/09/12
<b>Wine yield of grapes:</b>	66 %
<b>Analytical data of the wine:</b>	Net dry extract: 32 g/l Total acidity: 5.55 g/l Total sulphur dioxide: 90 g/l pH: 3.87 Residual sugars: 0.35 % Alcohol developed: 13.5 % by volume