

## FALÒ'

Umbria Rosso Novello IGT 2019

FATTORIA DEL POMETO



**Type of wine:** red novello

**Grape varieties:** equal parts of Merlot and Sangiovese harvested between early and mid-September. Pruning: spurred cordon; planting density: 4,000 vines/ha; average yield: 12 tonnes/ha

**Soil type:** medium mixture, tendentially clayey and deep

**Vinification:** the Merlot grapes undergo carbonic maceration and are vinified separately from the Sangiovese

**Colour:** brilliant purple-red with violet notes

**Bouquet:** youthful, with hints of strawberry and black cherry, it recalls the scent of just-picked grapes

**Flavour:** fresh, lively and pleasantly soft, with well balanced acidity and smooth, supple tannins

**Alcohol by volume:** 12.5%

**Consumption:** it is released on October 31st and maintains its typical pleasantness. Serve at room temperature or cool, according to preference

**Food affinities:** excellent with all fall and winter dishes where one needs a light and fruity wine; it is also a perfect match for roasted chestnuts, grilled dishes and soups with legumes

**Focus:** the carbonic maceration determines an intracellular fermentation thanks to the absence of oxygen within the fermentation vat. This same system was used since Ancient Roman times for producing "vino murato" (walled wine), as described by Plinius and Columella. At that time, carbonic maceration was obtained by building a wall in a corner of a room filled to the ceiling with grapes, so that the oxygen would be cut off from the fermentation process.

**Anecdotes:** the name (*falò* = bonfire) recalls the fires lit in springtime for good luck using pruned branches and accompanied by music and songs to bring joy, like the joyfulness of this wine

**Label:** the image on the label is part of a fresco by Ottaviano Nelli (15<sup>th</sup> century) in the Convent of Saint Francis in Gubbio

**Format:** 750 ml

**Bottles produced:** 130,000