

FALERNO DEL MASSICO ROSSO

Denominazione di Origine Protetta /// Rosso



“Nec cellis ideo contende Falernis, wrote Virgil in his Georgics: Don’t try to outdo Falernum.

This most famous wine in literature and history is a blend of aglianico and piedirosso; the clusters are carefully quality-selected from the hillside vineyards on the San Castrese estate growing on the slopes of the extinct Roccamonfina volcano, in the province of Caserta. Showing a deep red, its intense, rich bouquet is brimming with fragrant sweet violets, wild black berryfruit, cherry, blackberry, and raspberry. The palate is full-volumed, elegant, and finely balanced in all its components

SERVING TEMPERATURE
16-18°C

CELLARING CAPACITY
10 years

BOTTLE SIZES
375ml, 750ml, 1.5l,
3.0l, 9.0l

FIRST VINTAGE
1975

SOIL PROFILE
Volcanic, with abundant phosphorus, potassium, and microelements

YEAR INEYARDS PLANTED
Various years, between 1963 and 2000

VINEYARD ELEVATION
140 metres

HARVEST PERIOD
Aglianico: Third decade of October
Piedirosso: Second decade of October

VINEYARD DENSITY
5,000-7,000 vines/hectare

TRAINING SYSTEM
Guyot, with about 6 buds per vine
YIELD IN WINE (litres/hectare)
ca. 6,000

VINIFICATION
After de-stemming and pressing, the must ferments on the skins at 25-26° for about 20-25 days, with daily pumpover and délestages. Malolactic fermentation follows.

MATURATION
Half of the wine matures in one-third new Allier oak barriques, and the other half in the traditional 10- to 35hl large Slavonian oak casks, for a period of 10-12 months, followed by ageing in the bottle.

GRAPE VARIETIES
80% aglianico,
20% piedirosso

GROWING AREA
San Castrese,
Sessa Aurunca