

Falecine

IGT TOSCANA ROSSO



Falecine is a dry red wine made from Sangiovese, Merlot, and Syrah grapes. Gentle pressing of the grapes and temperature-controlled must settling result in its characteristic bright cherry-red color. On the nose, it offers a rich aromatic profile with fruity and floral notes reminiscent of rose, wisteria, and small red berries such as wild strawberries and raspberries. On the palate, it is fresh and persistent, with a savory finish and a spicy aftertaste typical of Syrah. It is a light-bodied red wine with no noticeable tannins, making it highly versatile.

Vineyard Insights

Near the Carfalo Valley, a striking natural area shaped over time by the namesake stream and stretching across approximately 220 hectares, lies the Falecine estate, where the Sangiovese and Merlot grapes used for this wine are cultivated.

The vineyard's north-facing exposure allows for a slower ripening of the grapes and better aromatic development, making them particularly well-suited for the production of this style of wine.

This designation, like I Soli, has roots in the most ancient history of Castelfalfi, where winemaking has been documented as far back as 754 AD.

The Falecine estate is also recorded as early as 1427, when it was owned by the Castelfalfi native Papo di Antonio di Verano, who farmed the land with his family.

Label Insights

Il podere Falecine si trova nella zona più a nord della tenuta, che vede la presenza dell'area naturale protetta della valle del Carfalo. Per questo motivo l'etichetta raffigura la fauna locale presente in quella zona.

Technical Sheet

CLASSIFICATION: IGT Toscana Rosso

VIENYARD ALTITUDE: 200 meters above sea level

PRODUCTION VOLUME: 12.000 bottles

GRAPE VARIETIES: Sangiovese (60%), Merlot (20%), Syrah (20%)

VINIFICATION: Gentle pressing of the grapes, fermentation in temperature - controlled amphorae

AGING: In stainless steel

SERVING TEMPERATURE: 12 – 15 °C (54 – 59 °F)

FOOD PAIRING: White meats, vegetarian dishes, risottos, and pizza



Castelfalfi