FONTEZOPPA

FALCOTTO



The Serrapetrona Falcotto is a fleshy wine laced with wild cherries, rosemary, sage, spices and sweet herbs. The Falcotto has just enough density to highlight the quirkier notes of Vernaccia Nera. A plush finish rounds things out nicely.

Color: Red

Grapes: 100% Vernaccia Nera

Soil: Sandstone and limestone

Age of Vines: 10 Years old

Altitude: 450 m above sea level

Aspect: South

Training System: Guyot

Yield per HI/Ha: 40 HI/Ha

Fermentation: Stainless Steel Tanks

Aging: 12 Months in barriques

Production: 6,000 bottles per year

Represented by Soilair Selection

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