

Falstaff

YEAR: 2024

PRODUCTION AREA: Salsomaggiore Terme hills(PR)

DENOMINATION: IGT EMILIA Barbera

SOIL: clayey – moderately calcareous

ALTITUDE: 340 - 380 meters above sea level

AVERAGE YIELD PER HECTARE: 80 quintals

Variety

Barbera 100%

Training system

Guyot

Orientation

Barbera: Sud-Est

Technical data

Alcohol: 13,05% vol.

Residual sugar: 0,98 g/L

Total acidity: 7,53 g/L

Seasonal trend

The year was characterized by a generally warm and dry climate, which lasted until mid-May, when abundant rains began. In July, temperatures returned to the seasonal norm, accompanied by some thunderstorms. These climatic conditions favoured a reduction in production in quantitative terms but did not affect the quality and ripening of the grapes.

Winemaking

Manual harvest with grape selection

Destemming and subsequent fermentation in steel tanks at controlled temperature (25-30°C)

Malolactic fermentation in stainless steel

No addition of sulfites throughout the process

Bottling: May 29, 2025



Serving temperature 14°C

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Wine description

Color: bright ruby with purplish reflections

Aroma: pronounced smoky note that seduces, iris and crunchy dark fruit lead to juicy morello cherry, aromatic herbs

Palate: a pleasant, taut, and fresh acidity supports a lingering finish on the retro-nasal.

Storage: store horizontally in a cool environment with a constant temperature and minimal light exposure.

FOOD PAIRING

It pairs perfectly with a platter of **semi-aged cheeses** or **seafood main courses**, such as *cacciucco*, baked gilt-head bream with cherry tomatoes, mussels with black pepper, and cuttlefish with peas. For a more classic pairing, it also goes very well with both **raw and cooked meats**.