



ROSSO DI ROSSO

VINO ROSSO

From the perfect combination of Syrah, Barbera and Pinot Noir grapes comes the Rosso di Rosso, an intense and fruity wine with a clear hints of red fruits and a calibrated spice, easy to drink, suitable for uncorking at any occasion.

The grapes are vinified individually and assembled in different percentages depending on the vintages, after malolactic fermentation. Soft and full-bodied, it can also be served cool.

VARIETY	Barbera, Syrah e Pinot Nero
LOCATION	Casale Monferrato
VINIFICATION	Fermentation at controlled temperature with 14 days of maceration on the skins
AGING	9 months in steel tanks
COLOR	Ruby red



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