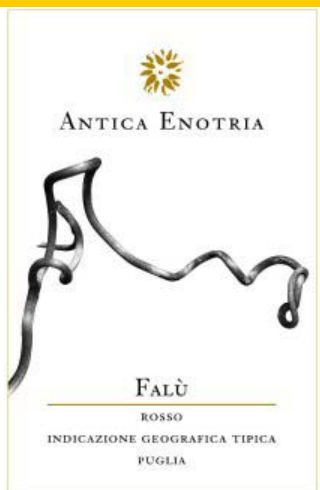


# FALU, ROSSO, PUGLIA IGT, 2004

Azienda Agrobiologica Di Tuccio Raffaele (Antica Enotria)



Since 1993, Antica Enotria has been producing their wines without the use of chemicals pesticides, herbicides or fertilizers. Located in the province of Foggia, just a few miles from the Gulf of Manfredonia, Antica Enotria grows these indigenous grapes: Nero di Troia, Aglianico, Montepulciano, and Falanghina.

Fermented and aged *without* touching oak for 10 months and the result: aromas and flavors of earthy rich, ripe, dark-berry fruit and pleasing mouth feel, round and full.

## NOTABLE AWARD

*One bicchiere* - Gambero Rosso, Italian Wines 2007

## RECENT VINTAGE - 2003

*One bicchiere* - "Falù '03, montepulciano, is rich and intense on the note..." Gambero Rosso, Italian Wines 2006

**Region:** Puglia

**Classification:** Puglia IGT

**Area of Production:** Daunia - Northern Puglia

**Grape Variety:** 100% Montepulciano

**Soil:** Mixed

**Average Age of Vines:** 10-15 years

**Trellising System:** Trained using the "Pugliese trellis" method.

**Spacing of the Plants:** Approx. 1200 per acre

**Production per Acre:** 5.36 tons

**Vinification Technique:** After harvesting and slight crushing, the grapes are left to macerate on their skins and ferment at a controlled temperature for 12 days. By repeatedly breaking up the cap of skins and practicing "rack and return", the right amount of oxygen is introduced into the juice during fermentation to develop a deeper color and aroma.

**Maturation:** Ages in steel tanks for 10 months followed by an additional 4 months in the bottle prior to release.

**Total Acidity:** 5.9 g/l

**Residual Sugar:** 2.0 g/l

**PH:** unknown

**Alcohol:** 12.6%

**Total Cases Produced:** 2,500