

TENUTE
FALADAS
KELUNA
COLLI DEL LIMBARA
I.G.T.

Classification: *red typical geographical indication*

Production area: *vineyards in Luras-Calangianus territory*

Production technique: *vinification in classic red with maceration of the marc for 5-6 days*

Grapes: *100% Sangiovese*

Color: *ruby red, tending to garnet with aging*

Perfume: *vinous with notes of cherry and blackberry*

Taste: *dry, austere, warm with elegant tannins*

Alcohol content: *14,00 % vol.*

Total acidity: *6,50*

Gastronomic combinations and service: *roast meat, wild boar stew and medium-aged cheeses -serve on 18°C*

Maturation at the producer: *6 to 8 months*

Aging: *Endures 3-4 years aging well*



100% SENSORY SECURED CORK