



I C A R P I N I



falò d'ottobre

COLLI TORTONESI - DOC
ROSSO

*"Un vino d'oro splendea
nei bicchieri che ci inebriò
l'amore, nei tuoi occhi neri,
fuoco in una radura s'incendiò."
(A.Bertolucci)*

Falò d'ottobre is a red wine came into life from a couple of rows of red grape variety which we decide to vinify as single varietal only in very rare vintages where the grapes reach the ideal ripeness. Since the quantities are very small and rare, there is not a set procedure, we play with the moment and with the feeling the juice pass us. It is the wine where we experiment the most my holistic approach of listening to the wine to learn how to proceed in the vinification and aging.

The wine combines clearly all the varietal classic notes with the uniqueness of the Tortonesi's hills, their complex soil and their special climate. Falò d'Ottobre is a precious wine, I like to drink it in special occasions, and it always makes me feel romantic.

Vintage: 2015
Vol: 14%
Production: 600 bts.
Vineyard: Carlo Alberto

Altitude: 370-380 mt
Exposure: est, nordest
System: Guyot
Conduction: Organic Holistic

Harvest: Hand picked.
Vinification: 20 days skin contact maceration, spontaneous fermentation with indigenous yeasts.
Maturation: 12 months on fine lees in stainless steel tank.
Aging: 24 months in a single medium toast and fine-grained 500 liters French oak barrel, 24 months in bottle.

Unfined, unfiltered.

