

Podere *Gianni Gagliardo*

Fallegro **White wine** **2014**

41° VENDEMMIA

Vintage description

Despite its having been one of the most complex to manage in the vineyard in recent years, the favourable end to the 2014 vintage proved to be pleasantly surprising in terms of the quality of the grapes. The beginning of summer saw temperatures which were entirely in the norm, allowing for the slightly early growth that developed in spring to be maintained. Rainfall during the summer was above average, in terms not so much of the number of days as of its intensity. Deciding on the correct systems to use in managing the vineyards and when to intervene proved to be more important than ever for the health of the grapes.

All-in-all, the 2014 vintage confirms how making early forecasts in the Langa can prove to be premature, and shows how fundamental the end of the season is for us in affecting the final quality of the grapes and wines.

Varietal composition: 100% Favorita

Harvest: September

Vineyards: Piedmont, Roero

Maceration: partly

MLF: 80%

Ageing: initially “sur lie”, then 4 months in stainless steel before being bottled

Wine analysis:

Alcohol: 12 % vol

Total acidity: 5,83 g/L

Dry extract: 18,5 g/L



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Winemaking

The grapes for Fallegro are hand picked very carefully and carried to the cellar in small baskets to be pressed within 5 hours from the harvest. The grapes selection is carried out directly in the vineyard. After the pressing the must undergoes the natural cold clearing and then, upon racking, it is left to ferment at a temperature of about 16-18°C. Each parcel is vinified separately, depending on the soil, the special handling of certain parcels, or the type of wine that we intend to perform. After the fermentation and racking the wine is blended and undergoes the malolactic fermentation. After an aging period in stainless steel of about 4 months the Fallegro is put in the bottle, where it rests for a few months before being released.