

ANIMALIBERA

Emiliano Falsini



NOBILE DI MONTEPULCIANO

AnimaLibera, is a new project of Emiliano Falsini Italian winemaker, born from his desire to produce limited quantities of wines in some of the most beautiful Italian's region. Emiliano wanted to transmit the passion for his profession, producing different wines that would represent some of the fantastic Italian's territories.

APPELLATION Nobile di Montepulciano DOCG

GRAPE VARIETY Sangiovese 90% , Canaiolo 10%

CHARACTERISTICS OF THE WINEMAKING TERRITORY

ALTITUDE 200 meters

SURFACE 1 ha

SOIL TYPE sandy and clay soil with high presence of fossil, that impart elegance to the wines.

CLIMATE continental climate with high temperature fluctuations

EXPOSURE east west

PLANTING DENSITY 4.000vines/ha

TRAINING SYSTEM cordon spur

VINTAGE NOTE

2007: very favorable climatic conditions for the wines with an almost perfect summer warm but not too dry. Harvest conditions were good.

VINIFICATION AND AGEING

YIELD PER HECTARE 55 q.li /ha

HARVESTING PERIOD end of October

HARVESTED METHOD manual

PRESSING only free run juice

FERMENTATION CONTAINERS stainless steel tanks

FERMENTATION TEMPERATURE 25°C

FERMENTATION TIME 3 weeks

MALOLACTIC FERMENTATION natural during the spring

AGEING 36 months in Slovenian oak barrels for 20hl further ageing in bottles

TASTING NOTES

2007 has a complex bouquet of ripe fruit, spices and great tradition; on the palate the wine is austere with a great personality.