# Crete del Falco, "Super Tuscan" Style Blend

Termine Grosso · 2020




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| REGION | Calabria |
| APPELLATION | IGT |
| GRAPE | Gaglioppo, Cabernet Franc, Cabernet Sauvignon, Merlot |
| TYPE | Red |
| ALCOHOL | 14.0% |
| BOTTLE | 750 ml |

**TASTING NOTES**

Party Time – Take Me to a Date Calabria Gaglioppo, Cabernet F., Cabernet S., Merlot Nutmeg. Dry Roses. Full Body. Warm and Velvety

**FOOD PAIRINGS**

Grilled lamb, Aged pecorino, Pizza margherita

**PROFILE**

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|---|---|
| Body | ■■■■□ |
| Acidity | ■■■■□ |
| Tannin | ■■■■□ |
| Fruit | ■■■□□ |

**ABOUT THE WINE**

Experience the bold and captivating charm of Southern Italy with this premium Italian red wine, carefully crafted from sun-drenched vineyards in Calabria. This unique blend brings together both native and international grape varieties for a truly unforgettable wine experience. At the heart of the blend is Gaglioppo (55%), Calabria's signature indigenous grape. To enhance its structure and complexity, it's artfully combined with Cabernet Franc (15%), Cabernet Sauvignon (15%), and Merlot (15%). The result is a full-bodied red that balances local character with international elegance. On the nose, this wine offers a complex bouquet. Delicate hints of sweet spice, nutmeg, and dried red roses are beautifully layered with aromas of preserved red fruits and a subtle touch of earthiness. It's a wine that invites you to take your time and savor its evolving aromas. The palate is warm, smooth, and velvety. Each sip reveals a harmonious structure and refined tannins. It finishes long, with lingering notes of red berries and spice that make it both comforting and sophisticated. Food Pairing Ideas: This Calabrian red pairs perfectly with hearty dishes. Try it with slow-roasted pork shoulder, grilled sausages, or lamb stew.