



MASSERIA FALVO 1727



## **Masseria Falvo 1727**

S.P. Piana - località Garga

SARACENA (CS) - Italia

[www.masseriafalvo.it](http://www.masseriafalvo.it)

In the early 1700's wealthy nobles from Cosenza decided to build a manor on their estate at the foot of the Pollino mountains, establishing this way the Falvo Manor.

The core architecture is completed in 1727 and date stamped indelibly on the wall of the main facade of the owners building: the "Casino". Specimens of the ancient towering olive trees are still present in the manor, while the vines survive in their native, still grown varieties: the Lacrima of Pollino, the Moscatello of Saracena, the Guarnaccia, the Malvasia.

The brothers Piergiorgio, Ermanno and Rosario Falvo begins with passion the restoration of the architectural complex, replanting vineyards, olive groves and orange trees, taking care to discover, preserve and enhance all species and varieties. In particular the Lacrima and Moscatello grapes are cultivated in the vineyards, the two most ancient and rich of history.

Today, the Falvo family is starting to collect the fruits of its labor of rediscovering the ancient traditions, thanks to the first wine productions of the highest quality '.





Clay or ancient limestone soils, alternating with "**red earth**", where the wine was born and prospered since ancient times.

On these hills between 250 and 350 m above sea level, grows Masseria Falvo 1727 varieties of grapes, mainly: **Moscato of Saracena**, old vine ampelographic not yet been classified, but very different from the other notes of Moscato vines

**Lacrima del Pollino**, a Magliocco already cultivated in the colonies of ancient Greece, and other indigenous types like **Guarnaccia**, white Malvasia, the Gaglioppo or the Greco nero.



The territory of the High Ionian Calabria is undoubtedly an extremely fascinating region of southern Italy.

Very different natural environments are present, ranging from the plain of Sybaris with its rice fields and its successful agriculture, to the high mountains in Pollino National Park, Italy's largest, with huge beech trees and the impressive presence of the famous Loricato Pine. Extraordinary natural spectacles are all around as the Raganello canyon, the abyss of Bifurto, the Caves of St. Angelo, the torrent dell'Avena and many, many others.

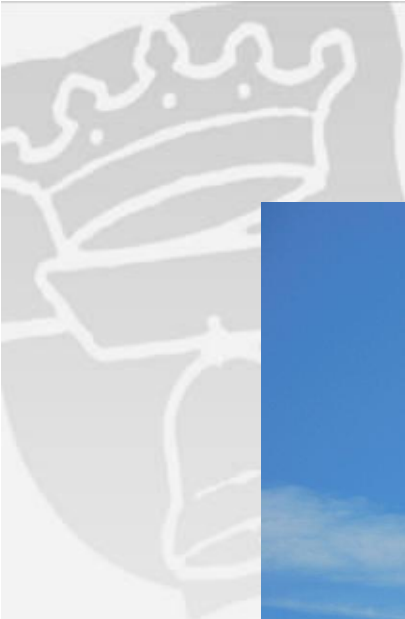
No less rich the history of this part of Italy, starting by the superb expression of Paleolithic art inside the Romito cave in Papisidero, to pass the ruins of the greek city Sybaris and the many other archaeological sites such as example Paludi, coming to the more recent architectures like the medieval castles of Roseto Capo Spulico, Rocca Imperiale, Castrovillari or Corigliano Calabro. An unique combination of history and natural beauty to leave the viewer stunned and bind the natives inextricably to this land.





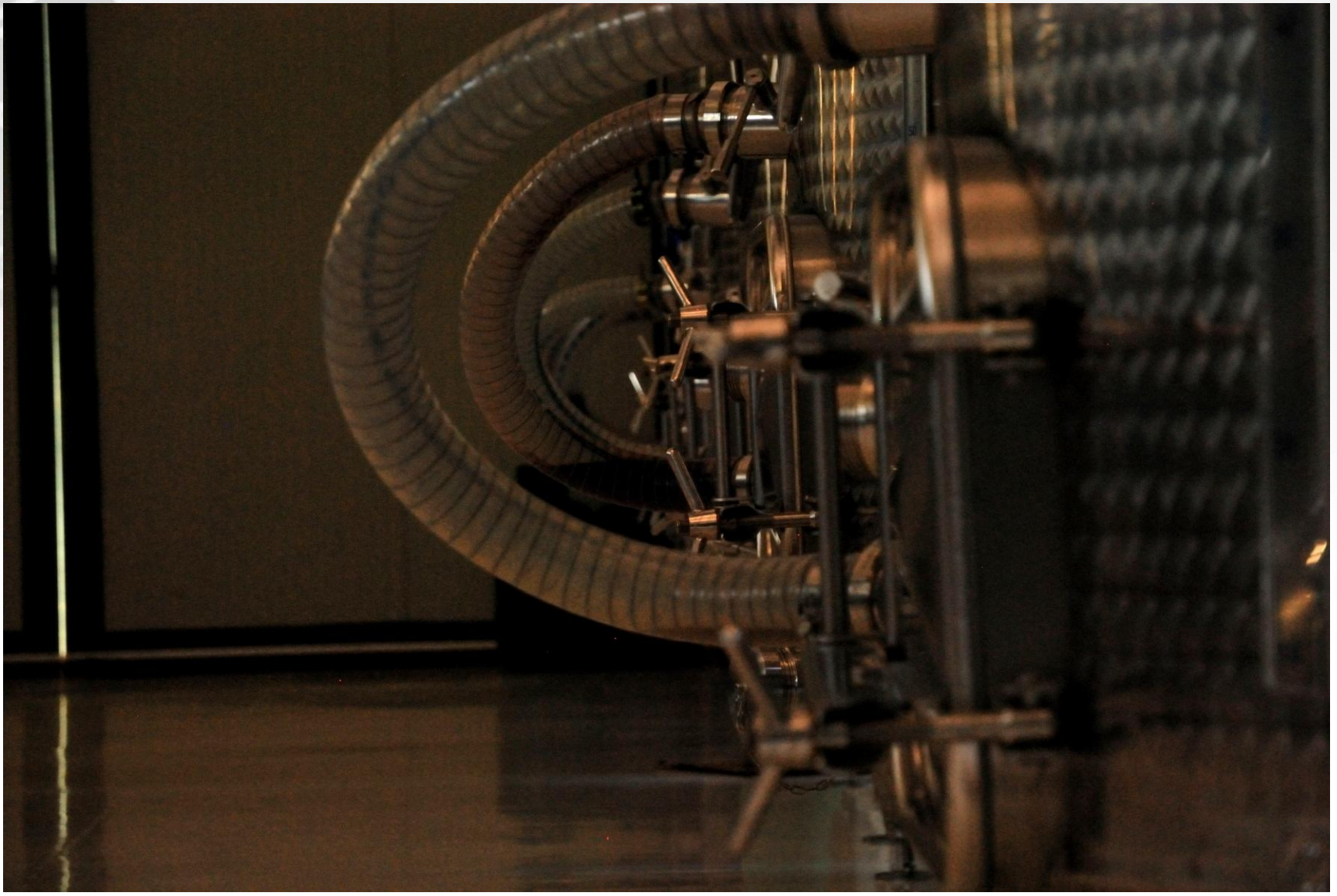




















## **DON ROSARIO DOC POLLINO ROSSO**

Don Rosario is a wine of great personality, made from a native grape called "Lacrima del Pollino", aged 12 months in tonneaux type oak barrels, with good structure it offers itself well to aging.

Production area: National Park of the Pollino

Qualification: DOC Pollino

Quantity of produced bottles: 6000

**Variety of grapes: 100% Lacrima del Pollino**

Land type: Hill

Soil type: Sandy clay

Vineyard altitude: 300 - 350

Growing system: Spurred cordon

Production each Ha: 50 quintals

Harvest time: Late October early November

Type of harvest: Manual

Fermentation: In stainless steel

Days of contact with skins: 15 - 20

Aged: 12 months in tonneaux

Type of wood: French Allier oak

Aging in a bottle: 6 months

Alcohol content: 13,5%



## **DONNA FILOMENA DOC POLLINO ROSSO**

Certainly one of the best white wines of Calabria, Donna Filomena is vinified primarily from an indigenous variety of **Guarnaccia**, highly flavored with strong aromas of peach and pear.

Production area: National Park of the Pollino

Qualification Calabria IGT

Quantity of produced bottles: 3000

**Variety of grapes: Guarnaccia 85% Traminer 15%**

Land type: Hill

Soil type: Sandy clay

Vineyard altitude: 250 - 300

Growing system: Spurred cordon

Production each Ha: 40 quintals

Harvest time: First decade of september

Type of harvest Manual

Fermentation In stainless steel

Aging: 6 month in steel

Alcohol content 14,5%



## GRANETA IGT CALABRIA ROSSO

Graneta is a red wine made out of the native grape "Tear of Pollino". It undergoes a slight aging in oak barrels and has balanced tannins.

Production area: National Park of the Pollino

Qualification: DOC Pollino

Quantity of produced bottles: 12000

**Variety of grapes: Lacrima del Pollino 87%**

**Greco nero 13%**

Land type: Hill

Soil type: Sandy clay

Vineyard altitude: 300 - 350

Growing system: Spurred cordon

Production each Ha: 50 quintals

Harvest time: Late October early November

Type of harvest: Manual

Fermentation: In stainless steel

Days of contact with skins: 15 - 20

Aged: 6 months in tonneaux

Type of wood: French allier oak

Aging in a bottle: 6 months

Alcohol content: 13%





## **PIRCOCA IGT CALABRIA BIANCO**

By a blend of the white grapes produced in our vineyards comes this pleasant, fresh wine with mild taste. Characterized by a pale yellow color and aromas of tropical fruits, it offers aromatic and mineral flavors.

Production area :National Park of the Pollino

Qualification Calabria IGT

Quantity of produced bottles: 3000

**Variety of grapes: Guarnaccia 80% Traminer 20%**

Land type: Hill

Soil type: Sandy clay

Vineyard altitude: 250 - 300

Growing system: Spurred cordon

Production each Ha: 55 quintals

Harvest time: First decade of september

Type of harvest Manual

Fermentation In stainless steel

Aging 6 month steel

Alcohol content 12,5%



## MILIROSU IGT CALABRIA

The Milirosu is a Moscato di Saracena obtained from Moscatello grapes. Vinified in the ancient traditional way, unfiltered it shows a marked amber color and fragrances of fig and orange blossom.

Production area: National Park of the Pollino

Qualification Calabria IGT

Quantity of produced bottles: 1500

**Variety of grapes: Moscatello**

Land type: Hill

Soil type: Sandy clay

Vineyard altitude: 250 - 300

Growing system: Spurred cordon

Production each Ha: 30 quintals

Harvest time: September

Type of harvest: Manual

Fermentation: In stainless steel

Aging: 6 month in steel

Aging in a bottle: 6 month

Alcohol content: 14,0%