

FARELLA

ALTA



Deep purple-black color. It struts an incredible array of polished, perfumed black and red fruits-Kirch, black cherries, cassis, wild blueberries, lilacs and potpourri-with nuances of unsmoked cigars, pencil shavings, baking spices and tilled black soil.

Color: Red

Grapes: 66% Cabernet Sauvignon and 33% Merlot

Soil: Red volcanic and compressed ash

Age of vines: 19-25 years old

Farming practices: organic

Skin maceration: 21 days

Fermentation: Co-fermentation of Cabernet and Merlot. Destemmed into Open top fermenter, punched down

Aging: 23 months in 66% new French oak, racked once.

Production: 65 cases per year