EMILIANO FALSINI
COSTA TOSCANA 'IL DEBBIO'

100% Cabernet Franc, 25-30 years old. Very deep in color, violet-tinged red. Aromas and flavors of a mixture of berries (blackcurrant, blackberry) with a balancing savory herbal note behind, appetizing and complex. When young, this shows a hint of oak on the palate, but this will integrate as the wine ages. Extremely well made, as one would expect. A clean, fresh, direct, expressive and distinctive wine. Practicing Organic.

From Bolgheri, Castagneto Carducci, on the coast of Tuscany, Italy. The vineyard is at 120-150m elevation. Clay soils. The grapes were harvested by hand. Spontaneous fermentation in small open containers, 35% whole cluster, skin contact for 15 days with daily punch-downs. 58% of the wine is aged in amphora for 10 months, the remaining 42% in small barrels for 10 months.

Emiliano Falsini is a consulting enologist from Tuscany. He has been working for years with great estates in Tuscany, Sicily & elsewhere, including Girolamo Russo, Alberto Graci, Tabarrini & Antonella Lombardo. Now Emiliano has chosen to start producing wine under his own name, in two appellations he knows particularly well; the north side of Mount Etna in Sicily & Bolgheri on the coast of Tuscany.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

EMILIANO FALSINI
COSTA TOSCANA 'IL DEBBIO'
100% Cabernet Franc. Aromas & flavors of blackcurrant, blackberry & herbal notes; appetizing & complex; extremely well made; clean, fresh, direct, expressive & distinctive. Practicing Organic.

Shelf Talker: