



EMPSON & CO.
Experience Italy in a Wine glass



Rosso delle Langhe "Faletto" DOC

Nearly every winery in the Barolo area makes a Langhe red, a wine that embodies the individual character, tastes, style, and imagination of the grower/winemaker. Davide Mozzone's goal is to create the most balanced, appealing, and alluring wine possible, using native and international grapes alike, but all produced in the Bongiovanni vineyards under his watchful eye. The vineyards for this wine are located in Dogliani and Diano d'Alba and enjoy southwest exposure. After harvest and vinification, the wine is aged in barrique, partly new and partly used. The percentage of new and used barrique depends on the wine's analysis after fermentation. The length of aging depends on the vintage, but lasts at least twenty-four months. It is neither clarified nor filtered.

Wine exported to: Canada, Puerto Rico, Singapore

Most recent awards

JAMES SUCKLING: 93

LUCA MARONI: 94

ULTIMATE WINE CHALLENGE: 90

WINE SPECTATOR: 88

WINE ENTHUSIAST: 87



Winemaking and Aging

Grape Varieties:	70% Cabernet Sauvignon, 10% Nebbiolo and 20% Barbera
Fermentation container:	Stainless steel
Type of yeast:	Selected
Length of maceration:	7 days
Malolactic fermentation:	Yes
Fining agent:	no
Aging containers:	Barrique and stainless steel
Container size:	225 L and
Container age:	New and used
Type of oak:	French
Bottling period:	July
Aging before bottling:	12-18 months
Aging in bottle:	3 months
Closure:	Cork



Vineyard

Organic:	No
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Vineyard name:	no name
Vineyard location:	Dogliani; Monforte; Castiglione Falletto
Vineyard size:	1 ha. Divided by 3 types of grapes
Soil composition:	Sand, clay, loam
Vine training:	Guyot
Altitude:	320-370 meters (1,050-1,215 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	85/90 quintals reduced depending on the thinning
Exposure:	Southwestern
Years planted:	2001/2009
Age of vines:	10-15 years old
Time of harvest:	Late October
First vintage of this wine:	1995
Total yearly production (in bottles):	2,000-3,000 bottles per year



Tasting Notes and Food Pairings

Tasting notes:	Very deep, purplish red color. The complex bouquet evolves from black pepper the first few years to more of a sweet yellow bell pepper. Full, clean and focused flavors, technically perfect.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Goes well with meat-based first and second courses. It also pairs well with dishes featuring rabbit and bell peppers.
Aging potential:	8-10 years
Alcohol:	14% alcohol by vol.

Winemaker:

Davide Mozzone

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