

# SUPREMATISM

ROSÈ  
CASTEL DEL MONTE  
BOMBINO NERO  
2012



**TOR DE' FALCHI®**  
PATRIMONIO CULTURALE DEL VINO  
PASSIONE DALLA PUGLIA

**AZIENDA AGRICOLA TOR DE' FALCHI**  
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## TECHNICAL SHEET

Appellation: Castel del Monte Bombino Nero DOCG

Grapes/Blend/Variety: 100% Bombino Nero

Orography: hills

Altitude: 300 mt a.s.l.

Production area: Apulia, Castel del Monte hills in the territory of Andria and Minervino Murge northern part of Castel del Monte DOCG zone

Soil: rocky

Training system: Vertical shoot positioning (VSP), cordon spur

Density: 4500 plants / ha

Yield per hectare: 10,00 T/ha

Vinification: The skins are kept in contact with the juice for 12 hours at 10 °C in stainless tanks. Then the must is drained off without pressing. Fermentation continues in stainless steel tanks at a controlled temperature (14°-15°C) for 12 days

Maturation: 6 months in stainless steel tanks on the fine lees and then in the bottle

## TASTING NOTE

**Suprematism** is the very first DOCG branded Italian rose' wine. Freshness and a soft velvety taste are the distinctive characteristics for a versatile and delicate wine, intriguing and attractive; a supreme and unique colour completes the identity of this rare wine.

**Colour:** Lightly pink with a purple reflection

**Bouquet:** extroverts, fresh with a delicate cherry fragrance

**Taste:** harmonic, rounded, clear acidity, great sapidity for a moderate alcoholic content

**Food pairings:** Great for fish dishes in general, ideal with sea food, smoked salmon or with white meat. Its freshness and delicacy are enhanced served as aperitif or as ingredient to create cocktails. It is a wine particularly enjoyable by the young public, excellent for parties, jam sessions, in the lounge bar or during a relaxing night in a pub. Serve at (8-10°C)

Vintage: 2012

## WINE MAKER'S TECHNIQUES

Harvest period: 2d week of October

Brix at harvest: 21°

## TECHNICAL DATA

pH: 3.40 - Total acidity: 5,65 g/l

Alcohol: 12,00% vol - Residual Sugar: 1,3 g/l

SO 2 total: 110 g/l

Bottling period: April 2013

