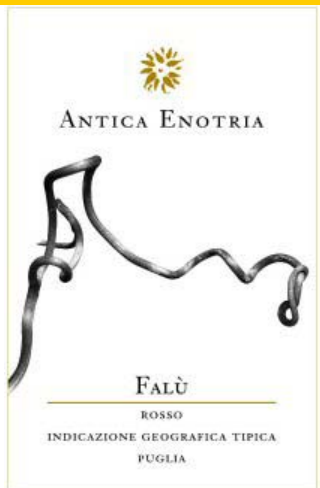


FALU, ROSSO, PUGLIA IGT, 2005

Azienda Agrobiologica Di Tuccio Raffaele (Antica Enotria)



Since 1993, Antica Enotria has been producing their wines without the use of chemicals pesticides, herbicides or fertilizers. Located in the province of Foggia, just a few miles from the Gulf of Manfredonia, Antica Enotria grows these indigenous grapes: Nero di Troia, Aglianico, Montepulciano, and Falanghina.

Uncertified Organic Wine (Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true.)

Tasting notes: Aromas and flavors of earthy rich, ripe, dark-berry fruit and pleasing mouth feel, round and full.

RECENT VINTAGE - 2004

One bicchiere - Gambero Rosso, Italian Wines 2007

RECENT VINTAGE - 2003

One bicchiere - "Falu' '03, montepulciano, is rich and intense on the note..." Gambero Rosso, Italian Wines 2006

Region: Puglia

Classification: Puglia IGT

Area of Production: Daunia - Northern Puglia

Grape Variety: 100% Montepulciano

Soil: Mixed

Average Age of Vines: 10-15 years

Trellising System: Trained using the "Pugliese trellis" method.

Spacing of the Plants: Approx. 1200 per acre

Production per Acre: 4.46 tons

Vinification Technique: After harvesting and slight crushing, the grapes are left to macerate on their skins and ferment at a controlled temperature for 12 days. By repeatedly breaking up the cap of skins and practicing "rack and return", the right amount of oxygen is introduced into the juice during fermentation to develop a deeper color and aroma.

Maturation: Ages in steel tanks for 10 months followed by an additional 4 months in the bottle prior to release.

Total Acidity: 5.89 g/l

Residual Sugar: 2.0 g/l

PH: 3.59

Alcohol: 12.5%

Total Cases Produced: 1,250