

Masseria Falvo

Masseria Falvo sits at the center of the narrow stretch of northern Calabria in the region of Saracena along the southeast facing slope of Monte Pollino. A human history lingers in this region but the landscape imparts an air of a longer geological time even as Medieval castles, Greek ruins, and Paleolithic cave dwellings pock the rugged hills with sparse brush, cacti, beech trees, and the Romantically gnarled Loricato Pines leading the way down towards the beaches of Calabria. Masseria Falvo is housed in a building built in 1727 by a family of Italian nobility. Around the home, or Casino, are the comforts of home for the era, a barn, a granary, stables, summer kitchen, and a chapel. Today, two brothers Piergiorgio and Ermanno Falvo are attempting to restore the home and the region as hallmarks of Calabrian winemaking and focus on the Lagrima (Magliocco) and Moscatello varieties.



The Falvo brothers and their oenologist, Vincenzo Mercurio, organically farm 26 hectares of vineyards alongside olive groves and plots of aromatic herbs. The three have taken live material from the ancient vinifera scions that predate Masseria Falvo and grafted them to young vines in order to stave off extinction. Even the varieties speak to the imprint of crisscrossing Greek and Moorish influence on this specific site: Moscatello di Saracena, Lagrima del Pollino, Minn'i vak, Greco nero and Malvasia. An experimental hectare add Riesling and Traminer to the holdings. The soils vary between clay, ancient limestone, and volcanic, iron-rich soils and varieties have been selected for the different sites that lay on either the steep hillsides or wide plateaus.



The small winery is quite modern and the design was guided by the passions of the Falvo brothers who are both fervent wine lovers and accomplished engineers. The 850 square meter space holds a small number of stainless steel tanks and a combination of French oak tonneaux and barriques from different cooperages. Mercurio, the winemaker, avoids interventions so as to stay true to the character of Masseria Falvo's unique vines. Since 2010, Masseria Falvo has worked up to a production of 150 thousand bottles.

“MILIROSU”

PASSITO



Varietal/Blend: Moscatello di Saracena / Guarnaccia /
Malvasia

Farming Practices: certified organic

Altitude: 300-350ft / S

Soil: sandy clay

Vine Training: Cordon spur pruning

Harvest Technique: by hand across Sept. and Oct.

Year Vines Were Planted: 2010

Yeast: ambient

Fermentation: traditional passito method to
concentrate Guarnaccia and Malvasia must /
fermentation in stainless steel

Malolactic: none

Maturation: 12 months in stainless steel and 12
months in bottle

Alcohol: 14%

Fined: no

Filtered: no

Country: Italy

Region: Calabria

Sub Region: Terre di Cosenza

Vineyard: estate

Vineyard Size: total 26 ha. / 5,300 vines per ha.

Production #s: 3,000 bottles