



TENUTE LOACKER

Tenuta Corte Pavone is located in Montalcino and is one of the wineries belonging to the Loacker Wine Estates, which also includes Tenuta Valdifalco in Maremma. The winery was established in 1979 and owned by the Loacker family. They are the pioneers of modern organic and biodynamic viticulture in Italy and are proud of their 40-year-old organic wine heritage and philosophy.

The entrance to the winery follows down a majestic, cypress lined driveway, through wrought iron gates with stunning views of the vineyards of world famous Montalcino. The vineyards face different directions and have different soil types, allowing for the complexity in grapes that can be used for creating the various wines of Tenuta Corte Pavone and Tenuta Valdifalco. An elegant freshness, combined with a strong, tannin structure, and expressive color are the distinctive traits of their wines.

TENUTE LOACKER

VALDIFALCO VERMENTINO



GRAPE VARIETAL: 100% Vermentino

VINTAGE: 2019

CLASSIFICATION: DOC

ORIGIN: Maremma, Toscana

SERVING TEMPERATURE: 50F – 53F

TASTING NOTE: A refreshing summer Vermentino with Mediterranean fruit and a certain mineral taste with a light salty aroma. On the palate it presents itself juicy with nice acidity and elegance. 100% Vegan

FOOD PAIRING: There is no better companion for festive aperitifs, fish starters and grilled fish.

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VALDIFALCO FALKO ROSSO



GRAPE VARIETAL: 65% Sangiovese, 35% Merlot

VINTAGE: 2019

CLASSIFICATION: IGT

ORIGIN: Maremma, Toscana

SERVING TEMPERATURE: 60F – 64F

TASTING NOTE: Ruby red. The nose is very neat and clean: red fruits with a bit of spices and hints of eucalyptus. Good dry tannins. A versatile wine suitable for different occasions and food pairings. Perfect companion for dishes like mushroom-risotto, pasta with wild boar ragù, wild boar stew and cheese like Pecorino.

FOOD PAIRING: Highly recommended in combination with dishes like risotto with mushrooms, pici with wild boar ragù, grilled fillet of beef or pecorino cheese.

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CORTE PAVONE BRUNELLO DI MONTALCINO (BLACK LABEL)



GRAPE VARIETAL: 100% Sangiovese

VINTAGE: 2015

CLASSIFICATION: DOCG

ORIGIN: Montalcino, Toscana

SERVING TEMPERATURE: 60F – 64F

TASTING NOTE: Bright ruby red, in the nose aromas of eucalyptus, licorice, raspberry and black pepper. Well integrated tannins with a nice acidity. A Brunello with tremendous juiciness. The all-rounder with durability!

FOOD PAIRING: Ideal with dark meat like Ribeye or matured cheeses like Pecorino.

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CORTE PAVONE BRUNELLO DI MONTALCINO (FIORE DEL VENTO)



GRAPE VARIETAL: 100% Sangiovese

VINTAGE: 2015

CLASSIFICATION: DOCG

ORIGIN: Montalcino, Toscana

SERVING TEMPERATURE: 60F – 64F

TASTING NOTE: Dark ruby red. In the nose dark berries, ripe blackberries, blackcurrant, spicy. Strong after taste and velvet tannins. The charming one with character!

FOOD PAIRING: Ideal with dark meat like Ribeye or matured cheeses like Pecorino.

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CORTE PAVONE BRUNELLO DI MONTALCINO (CAMPO MARZIO)



GRAPE VARIETAL: 100% Sangiovese

VINTAGE: 2015

CLASSIFICATION: DOCG

ORIGIN: Montalcino, Toscana

SERVING TEMPERATURE: 60F – 64F

TASTING NOTE: Ruby Red with aromas of cherry, after cherry compote. On the palate is structured, but also slender tannins with a crisp acidity. Long after taste of almonds, pure elegance, voluminous. The aristocrat with power.

FOOD PAIRING: Ideal with dark meat like Ribeye or matured cheeses like Pecorino.