

— T E N U T A —
IL FALCHETTO



PIEMONTE DOC PINOT NERO

GRAPE VARIETAL

100% Pinot Nero

VINEYARD LOCATION

Calosso d'Asti

SOIL

Clay - Limestone - Sandstone marls

WINEMAKING AND AGING

Manual harvest, destemming and crushing of the grapes. Fermentation at controlled temperature in stainless steel vats. It refines for approximately 10-12 months in 2,25 hL oak cask.

TASTING NOTES

Pale ruby red color, ripe fruits scents, black pepper spicy notes. On palate it's intense and full body, the tannins are soft and well-balanced. Best served at 16°C. It pairs well with seafood dishes, red meats and seasoned cheeses.
