TENUTA
IL FALCHETTO

SOULÌ BROIDA

LANGHE DOC ROSSO

VINEYARD LOCATION

Santo Stefano Belbo - Castiglione Tinella

SOIL

Sand - Limestone - Sandstone marls

HARVEST

Manual

WINEMAKING AND AGING

Grapes are hand harvested and afterwards destemmed and crushed in steel tanks. The alcoholic fermentation is made at controlled temperature and after a short rest on skins and some pump overs is drained. The wine is refined in stainless steel vats.

TASTING NOTES

The colour is red with purple hues, the aroma is of red fruits. The mouth is fresh, juicy and full bodied. Tannins contributes to a great structure and complexity. It's the ideal pairing with entrèe or main courses of pasta with red meat sauce.

TENUTA IL FALCHETTO
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