

T E N U T A

IL FALCHETTO



AJMAN

MONFERRATO DOC
CIARET

GRAPE VARIETAL

Pinot Noir and Barbera

VINEYARD LOCATION

Calosso d'Asti - Agliano Terme

SOIL

Sand - Limestone - Sandstone marls

WINEMAKING AND AGING

Manual harvest, very soft pressing of the grapes in order to obtain a light pink color, fermentation at controlled temperature (18°C). Maturation for approximately 4-6 months on the lees in stainless steel vats.

TASTING NOTES

Pale pink with bright reflections, red fruits notes. On palate it's fresh and with a pleasant acid vein. Best served at 8-10°C. It pairs well with fish. Perfect as aperitif.
