TENUTA
IL FALCHETTO

BARBAROSSA

MONFERRATO DOC
NEBBIOLO SUPERIORE

GRAPE VARIETAL

100% Nebbiolo

VINEYARD LOCATION

Agliano Terme

SOIL

Clay - Sand - 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 12–14 months in 30 hL oak cask.

TASTING NOTES

Red color with garnet red reflections, small red berries scents, balsamic and spicy notes. On palate it's fine and complex, the great elegance of the tannins typical of the vine stands out. Best served at 16°C.
It pairs well with first courses and red meats.

TENUTA IL FALCHETTO
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