

— T E N U T A —
IL FALCHETTO



BRICCO ROCHE

NIZZA DOCG
RISERVA

GRAPE VARIETAL

100% Barbera

VINEYARD LOCATION

Agliano Terme

SOIL

Clay - Limestone - Quartz veins

WINEMAKING AND AGING

Manual harvest, destemming and crushing of the grapes. Fermentation at controlled temperature in stainless steel vats. It refines for approximately 28-30 months in 2,25 hL french oak barriques.

TASTING NOTES

Intense ruby red color with dark red hints, red fruits scents, red orange, balsamic notes and vanilla. Full body palate, persistent, intense and with great acidity. Best served at 16°C. It pairs well with wild game meat and seasoned cheese. It is also excellent as a meditation wine or after meal, accompanied by dark chocolate and candied fruit.
