
T E N U T A

IL FALCHETTO



INCOMPRESO

PIEMONTE DOC
CHARDONNAY

GRAPE VARIETAL

100% Chardonnay

VINEYARD LOCATION

Santo Stefano Belbo - Calosso d'Asti

SOIL

Sand - Limestone

WINEMAKING AND AGING

Late harvest, hand-picked grapes, soft pressing of the grapes. Alcoholic fermentation and maturation of the wine in 2,25 hL barriques. After, it stays for approximately 9 months on the lees. A further refining takes place in the bottle for about 6 months before it is released.

TASTING NOTES

Intense straw yellow, aromas of ripe fruits well combine with dried fruits and vanilla hints. On palate it's warm, persistent with an intense minerality and good acidity. Best served at 10-12°C. It pairs well with fish and mid seasoned cheeses.
