TENUTA
IL FALCHETTO

LA MORA

MONFERRATO ROSSO DOC

GRAPE VARIETAL

Barbera and Merlot

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 2,25 hL french oak barriques.

TASTING NOTES

Intense ruby red color with purple hints, red fruits scents and spicy notes. Full body palate, persistent, smooth and gentle tannins. Best served at 16°C.
It pairs well with first courses, red meats and mid-seasoned cheeses.

TENUTA IL FALCHETTO
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