
T E N U T A

IL FALCHETTO



LANGHE DOC ARNEIS

GRAPE VARIETAL

Arneis 100%

VINEYARD LOCATION

Priocca d'Alba

SOIL

Sand - Limestone

WINEMAKING AND AGING

Manual harvest, soft pressing of the grapes, fermentation at controlled temperature (18°C) aiming to preserve the aromas, maturation for approximately 4-6 months on the lees in stainless steel vats.

TASTING NOTES

Pale straw yellow, green apple and floral aromas. On palate it's fresh, persistent, strengthened by a fair acid vein and sapidity. Best served at 8-10°C. It pairs well with fish and appetizers. Perfect as aperitif.
