TENUTA
IL FALCHETTO

LUREI

BARBERA D'ASTI DOCG SUPERIORE

GRAPE VARIETAL

100% Barbera

VINEYARD LOCATION

Agliano Terme

SOIL

Clay - Limestone - 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 casks and 2,25 hL barriques.

TASTING NOTES

Intense red color with purple hints, red fruits scents and balsamic notes, chocolate and coffee.
Full body palate, persistent and fresh.
Best served at 16°C.
It pairs well with red meats and seasoned cheese.

TENUTA IL FALCHETTO
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