

— T E N U T A —  
IL FALCHETTO

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## PIAN CRAIE

PIEMONTE DOC  
SAUVIGNON

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### GRAPE VARIETAL

100% Sauvignon Blanc

### VINEYARD LOCATION

Agliano Terme

### SOIL

Limestone - Chalk - Sandstone marls

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### WINEMAKING AND AGING

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

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### TASTING NOTES

Pale straw yellow with greenish hints, fresh fruited notes, red grape-fruit, passion fruit. On palate it's warm, persistent, strengthened by a fair acid vein and minerality. Best served at 8-10°C. It pairs well with grilled fish and raw seafood. Perfect as aperitif.

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