TENUTA
IL FALCHETTO

PIAN SCORRONE

BARBERA D'ASTI DOCG

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 and maturation for approximately 4-6 months in stainless steel vats.

TASTING NOTES

Ruby red color with purple hints, red fruits aromas. On palate it expresses a pleasant acidity typical of Barbera grapes, well balanced by a great softness and freshness. Best served at 16°C.
It pairs well with sliced ham and salami and first courses or red meats.

TENUTA IL FALCHETTO
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