TENUTA
IL FALCHETTO

PIEMONTE DOC CHARDONNAY

GRAPE VARIETAL

100% Chardonnay

VINEYARD LOCATION

Santo Stefano Belbo - Calosso d'Asti

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, floral and fruity notes. On palate it's fresh and warm, persistent, strengthened by a fair acid vein and sapidity. Best served at 8-10°C. It pairs well with fish and white meat. Perfect as aperitif.

TENUTA IL FALCHETTO
Località Valle Tinella, Frazione Ciombi 16
Santo Stefano Belbo - Italia

+39 0141 840344
tenuta@ilfalchetto.com
www.ilfalchetto.com