

T E N U T A

IL FALCHETTO



SOULÌ BROIDA

DOLCETTO D'ALBA DOC

GRAPE VARIETAL

100% Dolcetto

VINEYARD LOCATION

Santo Stefano Belbo

SOIL

Sand - Limestone - 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

Red violet color, red fruits and dried fruit scents. On palate it's fresh and intense. Best served at 14-16°C. It pairs well with appetizers and first courses.
