TENUTA
IL FALCHETTO

ALTA LANGA DOCG BLANC DE BLANC

GRAPE VARIETAL

100% Chardonnay

SOIL

Sand - Limestone - Sandstone marls

HARVEST

Manual

WINEMAKING AND AGING

Grapes are hand harvested in fruit crates and softly pressed in inert atmosphere. After the first alcoholic fermentation the wine rests on fine lees until spring. A second fermentation according to the traditional method, the contact with lees for 36 months and the natural and constant temperature of 14°C – 16°C contributes to the formation of fine bubbles and interesting bouquet. Follows up remuage and disgorging.

TASTING NOTES

Pale straw yellow colour with golden hues, bubbles are fine and persistent. The mouth is fresh, crispy and mineral. The nose has floral and herbaceous hints, bread and yeasts flavours.A wine with interesting personality and gastronomic character, ideal for all meals.

TENUTA IL FALCHETTO
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