TENUTA
IL FALCHETTO

ALTA LANGA DOCG RISERVA

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 60 months and the natural and constant temperature of 14°C – 16°C contributes to the formation of fine bubbles, structure and interesting bouquet. Follows up remuage and disgorging.

TASTING NOTES

Deep straw yellow colour with golden hues, bubbles are fine and persistent. In the mouth is long, full bodied and mineral. The nose is elegant with hints of vanilla, bread, yeasts and ripe fruit. A wine with interesting personality and gastronomic character, really good for aperitivo or with cruditè.

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

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