TENUTA
IL FALCHETTO

ALTA LANGA DOCG ROSÈ DE NOIR

GRAPE VARIETAL

100% Pinot Noir

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

Deep salmon pink colour with orange hues, bubbles are fine and persistent. The mouth is fresh and full bodied. The nose has citrus notes of pink grapefruit, flowers, bread and yeasts. A wine with interesting gastronomic character, great for aperitivo and paired with fish or white meat.

TENUTA IL FALCHETTO
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