

T E N U T A

IL FALCHETTO



LANGHE DOC NEBBIOLO “ BARBAROSSA”

- Vineyard Location:** Alba
- Grape Varietal:** 100% Nebbiolo
- Exposure:** south, south – west facing
- Altitude:** 310 meters above sea level
- Soil:** sandy calcareous
- Average age of vines:** 25 years
- Yield:** 45 hl per hectare
- Harvest time:** mid-october
- Fermentation:** temperature controlled stainless steel vats
- Fermentation temperature:** 26-28° C
- Length of fermentation:** 25 days
- Aging:** 12 months in 30 hectoliter barrels of Slavonian oak
- Storage:** horizontal bottles
- Aging potential:** 10 to 15 years
- Serving temperature:** 16-18° C
- Recommended glass:** bordeaux glass

It's produced 100% from Nebbiolo. After a careful selection the pulp macerates with the skin for a long time, according to the most typical and traditional wine making process. The wine thus obtained stays one year in 30HL Slavonian oak barrels in the fresh, dark “barrique store”. The result is just unforgettable: marvelous scents of red fruit with hints of prunes and sour black cherry are to be found immediately, while in the mouth sweet and smooth tannins contribute its richness and elegance. It comes into its own with tasty dishes, especially with game.

