
T E N U T A

IL FALCHETTO



ALTA LANGA DOCG

GRAPE VARIETAL

100% Chardonnay

VINEYARD LOCATION

Santo Stefano Belbo

SOIL

Sand - Limestone - Sandstone marls

HARVEST

Manual

WINEMAKING AND AGING

Bunches are harvested manually in 10 Kg fruit crates when sugar and acidity levels are optimal. The pressing is soft and takes place in an inert environment to avoid the oxidation of the juice and preserve the primary scents of the grapes. The first alcoholic fermentation takes place at controlled temperature and afterwards the wine refines on the lees during the winter. In spring, following the addition of sugar and selected yeasts, bottling is carried out and the wine begins a second alcoholic fermentation in the bottle; according to the traditional sparkling method. At the end of the second fermentation, the bottles are transferred to the crutin, an underground cellar dug into the tuff and limestone soil typical of our areas. Here the wine rests for 36 months at a natural and constant temperature between 14°C and 16°C. After the period of maturation the bottles are placed on pupitres. Thanks to the technique of remuage the yeasts are conveyed to the top of the bottle and then expelled during disgorgement, followed by the corking process.

TASTING NOTES

Straw-yellow color with golden nuances. Bubbles are fine and persistent. On the nose notes of bread crust and yeast stands out, as well as pleasing floral and herbaceous hints. On palate it's crisp and enveloping, the excellent balance between sugar and acidity invites the next sip.
