
T E N U T A

IL FALCHETTO



BRICCO PARADISO

BARBERA D'ASTI DOCG
SUPERIORE

GRAPE VARIETAL

100% Barbera

VINEYARD LOCATION

Agliano Terme

SOIL

Clay - Sand - Sandstone marls

WINEMAKING AND AGING

Manual harvest, destemming and crushing of the grapes. Fermentation at controlled temperature in stainless steel vats. It refines for approximately 12–14 months in 2,25 hL french oak barriques.

TASTING NOTES

Ruby red color with red bright hints, red fruits scents, citrus, balsamic notes and vanilla. Full body palate, persistent, intense and fresh. Best served at 16°C. It pairs well with wild game meat and seasoned cheese.
