



IL FALCHETTO BRICCO PARADISO BARBERA D'ASTI SUPERIORE 2018 | \$11.99



DESCRIPTION

The first documents concerning the Forno family, originally from Santo Stefano Belbo, date back to 1600. Even today on the maps there is the "Cascina Forno", also known as "Tenuta il Falchetto".

Coming from a family of winemakers and wine lovers, Pietro Forno began producing and selling the first bottles of Moscato in 1940. At the beginning of the 70s Pietro passed the reins of the company to his sons Natalino and Luigi who renovated the premises, bought new machinery for better control of alcoholic fermentation, and bought new land. They continue to work with passion and innovation, always respecting tradition and the territory.

Today brothers Giorgio, Fabrizio, and Adriano Forno lead the company. They cultivate Moscato Bianco and Barbera, whose vineyards boast the privilege of being located respectively in the sub-areas of Canelli and Nizza. There are six estates, three in the province of Cuneo in Santo Stefano Belbo and Castiglione Tinella and three in the province of Asti in Agliano Terme and Calosso. They manage the vineyards manually from pruning to harvest. Great attention is paid to the quality of the grapes and the production yield of each individual vine: an important balance to obtain wines with a unique personality. They are respectful of the environment and the health of consumers: they do not use insecticides and herbicides and follow a sustainable production model.

Falchetto Bricco Paradiso Barbera d'Asti Superiore 2018

This wine is a red wine from Piemonte, Italy made with 100% Barbera grapes. It is manually harvested, destemmed, and the grapes are crushed. Fermentation takes place at controlled temperatures in stainless-steel vats. It ages for approximately 12–14 months in French oak barriques.

Tasting Notes

NOSE:

The wine has a ruby red color with bright red hints, red fruits scents, citrus, balsamic notes, and vanilla.

PALATE:

It has a full body, is persistent, intense, and fresh.

PAIRING:

The wine pairs well with wild game meat, seasoned cheese, and game birds.

[Winery Website: Find information about wines and wine cellar - Tenuta Il Falchetto](#)

Barbera d'Asti Superiore D.O.C.G., Piemonte, Italy

