

TENUTA IL FALCHETTO PIAN SCORRONE BARBERA D' ASTI 2019/\$11.99



DESCRIPTION

The first documents concerning the Forno family, originally from Santo Stefano Belbo, date back to 1600. Even today on the maps you can find 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 handed over the reins of the company to his sons Natalino and Luigi who renovated the premises, bought new machinery for a better control of alcoholic fermentations, and bought new land. They continue to work with passion and innovation, always respecting tradition, and the territory.

TODAY THE COMPANY IS LED BY BROTHERS GIORGIO, FABRIZIO, AND ADRIANO FORNO.

It owns 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 mainly cultivate Moscato Bianco and Barbera, whose vineyards boast the privilege of being located respectively in the sub-areas of Canelli Docg and Nizza Docg. The brothers manage the vineyards manually from pruning to harvesting. Great attention is paid to the quality of the grapes and to 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 they follow a sustainable production model.

Their goal is to produce high quality wines with the help of innovation and research but always respecting tradition, in order to obtain a product that is the best expression of the grape variety and the territory.

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This Il Falchetto is made with 100% Barbera grapes from vineyard located in Agliano Terme. The vines grow on clay, limestone, sand, and sandstone marls. The grapes are manually harvested, destemmed, and crushed. Then, it is fermented at controlled temperature and matured for approximately 4-6 months in stainless steel vats.

Tasting Notes

Nose:

Ruby red color with purple hints, red fruits aromas.

Palate:

On palate it expresses a pleasant acidity typical of Barbera grapes, well balanced by a great softness and freshness.

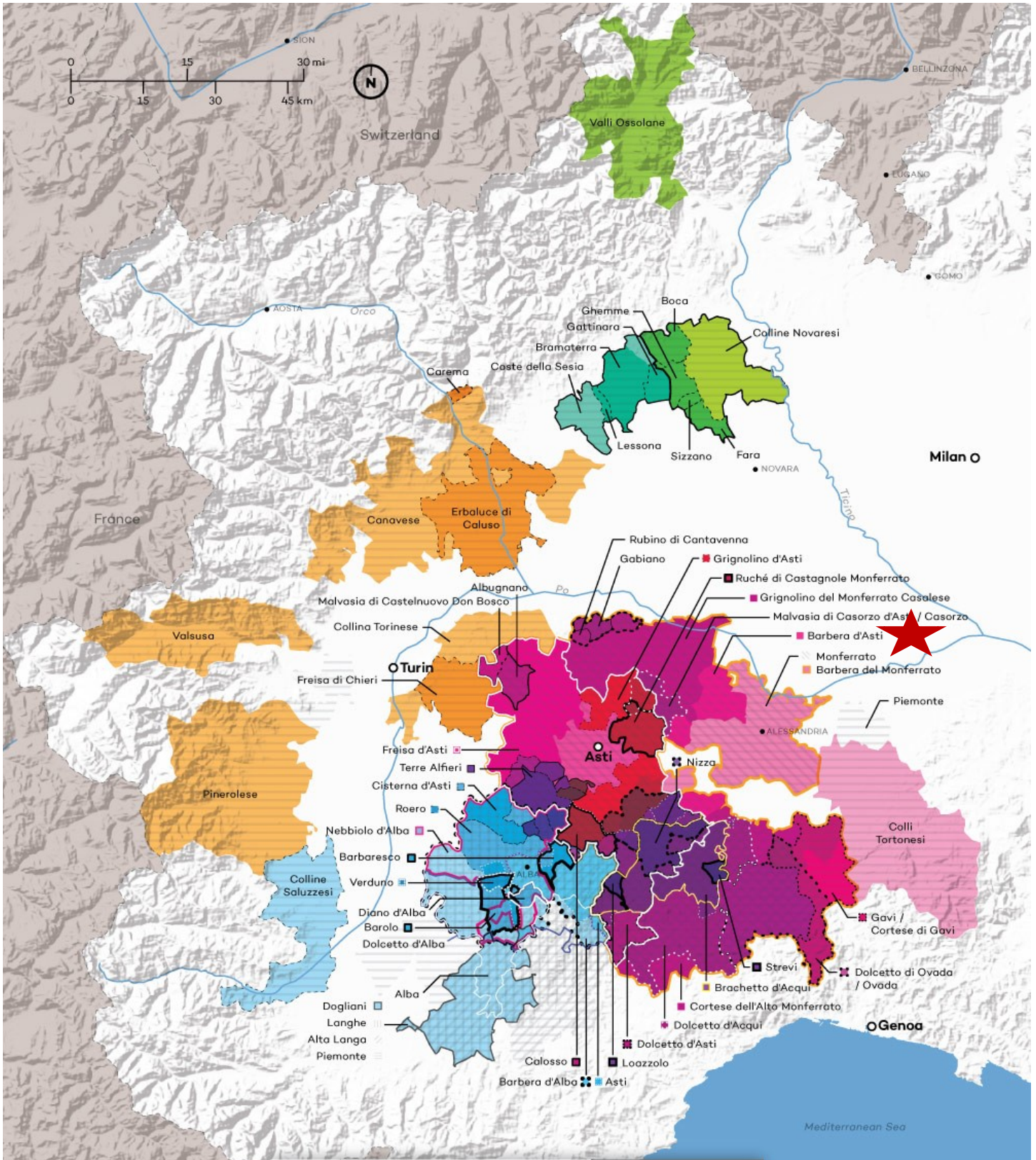
Pairing:

It pairs well with sliced ham, salami, first courses, and red meats.

Winery Website: [Winegrowers and producers in Santo Stefano Belbo since 1940 \(ilfalchetto.com\)](http://www.ilfalchetto.com)



Barbera D' Asti D.O.C.G., Piedmont, Italy



**WINE MAP OF
PIEMONTE
ITALY**

<p>TOP VARIETIES</p> <ul style="list-style-type: none"> Barbera Dolcetto Nebbiolo Brachetto Freisa Grignolino Muscat Blanc Cortese Chardonnay Arneis Erbaluce Timorasso 	<p>AREA UNDER VINE</p> <p>138,000 acres 46,400 hectares (2010)</p> <p>© 2016 Wine Folly Made in Seattle, WA, USA</p>
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Map areas may appear larger than designated wine zones.