

  
TENUTE  
**FALADAS**  
**ISKÈNTU**  
COLLI DEL LIMBARA  
I.G.T.

**Classification:** *rosé typical geographical indication*

**Production area:** *vineyards in Luras-Calangianus territory in the countryside of San Leonardo, with production of 80 qL/He*

**Production technique:** *white wine making*

**Grapes:** *Nebbiolo 100%*

**Color:** *pale salmon*

**Perfume:** *delicately cherry with notes of Mediterranean aromatic herbs*

**Taste:** *fresh and fruity with a hint of the Mediterranean*

**Alcohol content:** *13,00 % vol.*

**Total acidity:** *6,00*

**Gastronomic combinations and service:** *excellent as an aperitif, it is accompanied by seafood appetizers based on fish, cold cuts, ideal with young cheeses and for all summer dishes*

**Maturation at the producer:** *6 months*

**Ageing:** *ideal to taste it within the year of production, to enjoy all its fragrance*

100% SENSORY SECURED CORK

