



CASCINA  
FALETTA



# PRIMO GRIGIO

## MONFERRATO BIANCO DOC

Still white wine made from Pinot Grigio grapes. Soft pressing and long fermentation to keep the great qualities of this vine intact. The freshness of the citrus aromas is accompanied by a smoky note in the finish. Pleasant minerality in the mouth.

On the nose, citrus and herbaceous hints prevail with a slight smoky note on the finish. On the palate elegant mineral notes accompanied by a marked freshness. A pleasant creamy touch on the finish

### VARIETY

100% Pinot Grey

### VINEYARD DETAILS

*Soil:* clay with marly sub-soil and sandstone layers  
*Altitude:* 200 mamsl  
*Exposure:* South

### VINIFICATION

Soft pressing of the grapes to extract only the best of the juice and subsequent slow fermentation at a controlled temperature

### AGING

In steel

### COLOR

Straw yellow with copper shades

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