TENUTA
IL FALCHETTO

CIOMBO

MOSCATO D'ASTI DOCG

GRAPE VARIETAL

100% Moscato

VINEYARD LOCATION

Santo Stefano Belbo

SOIL

Sand - Limestone - Sandstone marls

WINEMAKING AND AGING

Manual harvest, soft pressing of the grapes in inert atmosphere, the free-run must is separated and fermented at controlled temperature (18°C) aiming to preserve the aromas.

TASTING NOTES

Pale straw yellow, fresh fruited and flowered notes, citrus fruits and sage. Slightly sparkly. On palate it's sweet and well balanced strengthened by a fair acid vein and sapidity. Best served at 6-8°C.
It pairs well with hazelnut cakes and leavened pastries. Ideal as aperitif too, accompanied by bread with butter and anchovies or blue cheeses.

TENUTA IL FALCHETTO
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