

T E N U T A

IL FALCHETTO



PIEMONTE DOC MOSCATO PASSITO

GRAPE VARIETAL

100% Moscato

VINEYARD LOCATION

Santo Stefano Belbo

SOIL

Sand - Limestone - Sandstone marls

WINEMAKING AND AGING

The grapes are dried in the vineyard following the partial cutting of the vine stock.

The pressing is soft, the must obtained ferments in 2,25 hL french oak barriques and matures for about 24 months.

TASTING NOTES

Intense straw yellow with golden reflections. Notes of ripe fruits and dried fruits, figs and apricots. On palate it's full-body and fresh, the sweetness is well balanced by a fair acid vein. Best served at 10-12°C. It pairs well with pastries and cheeses.
