

T E N U T A

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# IL FALCHETTO

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## CIOMBO

MOSCATO D'ASTI

DOCG

CANELLI

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### GRAPE VARIETAL

100% Moscato

### VINEYARD LOCATION

Agliano Terme

### SOIL

Sand - Limestone - Sandstone marls

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### 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.

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### 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.

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