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T E N U T A

# IL FALCHETTO

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## TENUTA DEL FANT

MOSCATO D'ASTI DOCG  
CANELLI

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### GRAPE VARIETAL

100% Moscato

### VINEYARD LOCATION

Santo Stefano Belbo - Calosso d'Asti

### 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 panettone. Ideal as aperitif too, accompanied by bread with butter and anchovies or blue cheeses.

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