
T E N U T A

IL FALCHETTO



TENUTA DEL FANT

CANELLI DOCG MOSCATO

GRAPE VARIETAL

100% Moscato

VINEYARD LOCATION

Santo Stefano Belbo - Calosso d'Asti

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