



PRODUCTION AREA:

Montalcino Siena - Sant'Angelo in Colle. Hilly lands oriented South - South West

GRAPES:

White Muscat

WEATHER CONDITIONS:

Heavy spring rains. Summer temperatures in the seasonal average. Slight yield reduction due to the hailstorm of August 15. The harvest time was regular and rainless.

VINEYARD PRODUCTION:

2.0 tons / ha equal to 7,6 hl / ha of wine

YIELD WINE/GRAPES:

38% (normal harvest is around 70%)

DRYING:

On the vine, about 45 days with branch cut at the end of September.

PRESSING:

Soft pressing after a rigorous grape selection.

FERMENTATION:

Very slow, repeatedly filtered through cloth percolation, in new 225 litre barriques, and partially in stainless steel tanks at controlled temperature until the desired alcohol level is reached.

AGEING:

One year in new barriques and 6 months in bottle.

MAIN FEATURES

COLOUR:

Bright and shining gold.

ALCOHOL:

12.6% vol

BOUQUET:

The nose is fairly fruity, intense and persistent, offering clean aromas of peach, apricot and tea, well integrated with the primary aromas typical of the Muscat.

RESIDUAL SUGAR:

125 g/l

TOTAL ACIDITY

5.6 g/l

TASTE:

Dense and concentrated. The lively acidity well counteracts the sweetness given by the residual sugar. Pleasant and persistent aftertaste. in the aroma leaving a fresh and very long aftertaste.

SERVING

TEMPERATURE:

12° C

Pour into ample wine glasses.