



Pascena - MOSCADELLO DI MONTALCINO

LATE HARVEST 2009 D.O.C



Production Area:	Montalcino Siena - Sant'Angelo in Colle. Hilly lands oriented South/South West.
Grapes:	White Muscat.
Weather conditions:	Winter rains in the seasonal average. The heavy spring rainfalls slightly delayed the vegetation growth. Typical dry summer with few rains. Regular harvest time with healthy and ripe grapes.
Vineyard production:	2.0 tons / ha equal to 9 hl / ha of wine
Yield wine/grapes:	45% (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.

MEAN FEATURES

Colour:	Bright and shining gold.
Bouquet:	Fine, ample and complex, rich flavored the jasmine and acacia scents stand out and are nicely integrated with the primary aromas of Muscat.
Taste:	Harmonious, full and persistent. Excellent balance between the concentration given by the residual sugar and the acidity of the wine. The finish highlights the aromatic notes typical of the cultivar.
Alcohol:	12,6%
Residual sugar:	136 g/l
Total acidity:	5.0 g/l

Serving temperature: 12° C., pour into ample wine glasses.