



COL D'ORCIA

# Pascena - Moscadello di Montalcino DOC Late Harvest 2014



<b>Production Area:</b>	Montalcino - Siena – Sant’Angelo hill facing South-South/West.
<b>Grapes:</b>	White muscat.
<b>Vineyard production:</b>	1 tons/ha of wine
<b>Yield wine/grapes</b>	45%
<b>Drying:</b>	“Appassimento” on the vine. Harvesting in different passages bringing home each time the bunches at the right point of dehydration.
<b>Pressing:</b>	Soft pressing after a rigorous grape selection.
<b>Fermentation:</b>	Very slow, repeatedly filtered through cloth percolation in 225 liters barriques and partially in stainless steel tanks at controlled temperature until the desired alcohol level is reached.
<b>Aging:</b>	One year in new barriques and 6 months in bottle.
<b>Bottling:</b>	Bottled on 09 November 2016: 2.640 bottles 0,375

## TASTING NOTES

<b>Color:</b>	Bright and shining gold.
<b>Bouquet:</b>	Complex and floral notes of yellow rose and citrus aromas with evident scents of grapefruit and gentle nuances of Moscato grape.
<b>Taste:</b>	Typical fruity notes of the cultivar, perfectly balanced by the fresh acidity. Plant, savory and lasting aftertaste.
<b>Alcohol:</b>	12%
<b>Residual sugar:</b>	122 g/l
<b>Total acidity:</b>	5,4 g/l
<b>Serving temperature:</b>	12° C

*Pour into ample wines glasses (Chianti or Cabernet Sauvignon)*